

# THE LADIES CABINET

ENLARGED and *G. m. B.*  
OPENED:

*Containing*  
Many Rare Secrets and Rich Orna-  
ments, of several kinds, and  
different uses.

Comprized

*Under three general Heads*

*Vir.* *of*  $\left\{ \begin{array}{l} 1. \text{Preserving, Conſerving, Candying, \&c.} \\ 2. \text{Phyſick and Chirurgery.} \\ 3. \text{Cockery and Houſwifery.} \end{array} \right.$

*Whereunto is added;*

Sundry Experiments and choice Ex-  
tractions of Waters, Oyls, &c.

Collected and practiſed;

*By*

the late Right Honorable and  
Learned Chymiſt,

The Lord RUTHVEN.

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*The ſecond Edit. with Additions;*

AND

A particular Table to each Part.

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LONDON, Printed by T.M. for G. Bedell,  
and T. Collins, at the middle Temple-  
Gate, Fleet-ſtreet. 1655.







*To the Industrious impro-  
vers of Nature by Art ; espe-  
cially the vertuous Ladies  
and Gentlewomen  
of this Land.*

*Courteous Ladies, &c.*



He first Edition of  
this--(cal it what you  
please) having recei-  
ved a kind entertain-  
ment from your Ladships  
hands, for reasons best known  
to your selves, notwithstanding  
the disorderly and confused  
jumbling together of things  
of different kinds, hath made  
me (who am not a little concerned

A

here-

## The Preface.

therein) to bethink my self of some way, how to encourage and requite your Ladiships *Pains* and *Patience* (vertues, indeed, of absolute necessity in such brave employments; there being nothing excellent that is not withal difficult) in the profitable spending of your vacant minutes. For this purpose I resolved (at least) to smoothe your way a little, by bringing each particular to its proper head, or (since its called A Cabinet) laying each Jewel in his peculiar box; and so having fitted it for readier use, to have sent it abroad again to salute your gentle hands the second time.

But hearing in the mean time of certain rare *Experiments*, & choice extractions of Oils, Waters, &c.  
the

## *The Preface.*

the practice of a Noble hand, and of approved Abilities, (to testifie how ready I am to further ingenuous undertakings in this kind) I have with much pains, & some charges sought after, & at length happily purchased them for you. All which, with the addition of many other secrets of several kinds, (and I hope, of valuable concernment) I have so incorporated together, if I may so say, and methodically digested, that they may be the more easily and profitably improved.

And lest any thing might yet be lacking on my part, I have caused somewhat like an alphabetical Table to be affixed to every part, by the help wherof you may quickly view the particulars of your Treasury,

## *The Preface.*

sure, and know where to find them at pleasure.

The whole Cabinet consisteth of three Divisions, in each whereof are contained many pleasant and precious pieces of different kinds, both for ornament and profit. In the first you shal find a delightful Confectionary of Preserves, Conserves, Candies, Syrups and such like, and how to make and use them. In the second you may take notice of very many and rare Secrets in nature, belonging both to Physick and Chirurgery, not unworthy the knowledg and practice of most piercing spirits. And in the third are set down excellent patterns for the neatest Cooks, and good Housewives.

The

## *The Preface.*

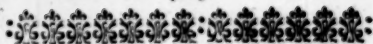
The most stately of the three that in the midst; the more delightful are set on each side: This like a magnificent palace, stands above them; these like places of pleasure, stand about it: Here you may sport there you may rest; These are for pomp, the other for safety. But lest I should be thought tedious to little purpose, or any way to endeavour to by-asse your affections, or abridg your freedom, I shall thus leave you at liberty as Lovers in Gardens, to follow your own fancies. Take what you like, and delight in your choice, and leave what you list to him, whose labour is not lost if any thing please.

*M. B.*

The  
Stationers to the  
R E A D E R.

*B*ESIDES the gracefulness  
and beauty of this  
beyond the former  
Impression of the  
Ladies Cabinet enlarged, in re-  
spect of the manner of its coming  
forth, there are moreover many  
profitable and delightsfull dire-  
ctions added, which as they are of  
severall kinds, according to the  
threefold division of the Book. So  
are they carefully inserted in their  
proper Parts and peculiar places,  
sutable to its former Method. By the  
accession whereof we are again im-  
boldned to send it forth into the  
World, and with greater confidence,  
commend it to your further per-  
usall.

18<sup>th</sup>. Sept. 1645.



Experiments in  
*Preserving, Conserving,  
 and Candying &c.*

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PRESERVING.

1 *The best way to preserve Quinces white.*



IRST, Pare and coar  
 the Quinces, and  
 boyle them in faire  
 water till they be  
 very tender, not co-  
 vering them; then  
 taking them out of  
 the water, take to  
 every pound of  
 them two pound of  
 sugar, and halfe a pint of water, and boyle  
 it to a syrup, scumming it well; then put in  
 some of the Jellie that is washed from the  
 quince kernels, and after that making it boile  
 a little, put in your Quinces, boile them ve-  
 ry fast, keeping the holes upwards, (as near

## 2 *Experiments in Preserving,*

as you can ) for fear of breaking ; and when they are so tender that you may thrust a rush thorow them, take them off and put them up in your glasses, having first saved some sirrup till it be cold, to fill up your glasses.

### 2. *A Speciall remembrance in doing them.*

When you Preserve Quinces or make Marmelade, take the Kernels out of the raw Quinces, and wash off the Jellie ( that groweth about them ) in fair water ; Then straine the water and Jelly from the kernels, through some fine Cobweb Lawn, put the same into the Marmelade or Preserved Quinces, when they are wel scummed ; But put not so much into your Quinces, as into the Marmelade, for it will Jelly the sirrup too much: Put six or seven spoonfulls of sirrup into the Jellie before you put it into the Marmelade ; you must boyle your quinces more for Mermelade, then to preserve your quinces, and least of all when you make your cleare cakes.

When you would preserve your quinces white, you must not cover them in the boyling, and you must put halfe as much Sugar more for the white as for the other. When you would have them red, you must cover them in the boyling.

### 3 *To Preserve Barberies.*

Choose the fairest bunches of Barberies you can get, pick off the withered and shrunk berries, and wash them clean ; drying them in a  
clean



### *Conserving and Candyng, &c.* 3

clean cloth. Then take another good quantity of Barberies well picked, and boyl them in Clarret wine till they be soft, then straine them well through a strainer, rubbing or wringing them through: boyl this liquor, so strained out, with Sugar, till it be very sweet and thick, and then let it stand till it be cold: Then put your bunches or branches of Barberies into gallipots or glasses, and fill them up with this liquor, and so shall you have both sirrup of Barberies, and preserved Barberies.

#### *4. Another way to preserve Barberies.*

First take the fairest Barberies, and of them the greatest bunches you can get, and with a needle take out the stones on the one side of them; then weigh out to every half pound of them one pound of Sugar, put them into a preserving pan, strow the Sugar on them, and let them boyle a quarter of an houre softly; then taking out the Barberies, let the sirrup boil a quarter of an hour more, then put in the Barberies againe, and let them boyl a pretty while with the sirrup, then take them from the sirrup, let them both stand till they be cold, and so put them up.

#### *5 To preserve black Cherryes,*

Take them as they come from the tree, and cut off the stalkes: for two pound of Cherryes take one pound of sugar, seeth it, and

#### 4 *Experiments in Preserving,*

clarifie it, and when it is halfe boyled, put in the Cherries, and let them seeth softly all together, untill the Sugar may be drawne between the fingers, like small threads; when the broth is almost cold, put the Cherries in a pot with the stalks upwards.

#### 6 *To preserve Peares.*

Take pears new gathered from the tree, and sound, let them be pretty mellow, then take an Earthen pot, and lay in the bottome of it some dried vine leaves, and so lay Peares, and leaves, until the pot be full, then filling the pot with old wine, lay some heavy thing on it, that the Peares may not swim, you may also take whole ginger, and cut the same small, and strew it betweene each rowe.

#### 7 *To preserve Angelica Roots.*

Take the roots, and wash them, then slicing them very thin, lay them in water three or foure dayes, change the water dayly, put them in a pot of water, and set them in embers all night, then to a pound of roots, put two pound of Sugar and four pints of water, boyle it, and scum it cleane; then put in the rootes, then take them up and boyl the syrup after.

#### 8 *To preserve Mulberryes.*

Take Mulberryes, and put to them their weight of sugar, having wet your sugar with some

## *Conserving and Candying &c. 5*

some juice of Mulberryes, then stir your Sugar together, and put in your Mulberryes, then boyle them till they are boyled enough, then take them off, and boyl the syrup a while, and put it into the Mulberryes, and let them stand till they be cold.

### *9. To preserve all kind of Flowers in the Spanish Candy in Wedges.*

Take Violets, Cowslips, or any other kind of flowers, pick them and temper them with the pap of two rosted Apples, and a drop or two of Verjuice, and a graine of Muske; then take half a pound of fine hard Sugar, boil it to the height of *Manus Christi*, then mix them together, and poure it on a wet Pie-plate, then cut it in Wedges before it be through cold, gild it, and so you may box it, and keep it all the year: It is a fine sort of banquetting stuff, and newly used. Your *Manus Christi* must boil a good while, and be kept with good stirring.

### *10 To preserve green Pippins.*

Take Pippins, pare them very thin, while they are green, then take ten smal green Pippins worse then the other, pare them and boil them in a pottle of water till they be all to pieces; then straine it from the coares, then take two pound of Sugar, and put it into the same liquor so strained, and set it on the fire, and so

## 6 *Experiments in Preserving,*

soon as it boileth, put in the Pippins you purpose to preserve, so let them boile leisurely till they be enough, and when they are preserved they will be green. In like sort you may preserve Quinces, Plums, Peaches, or Apricocks, if you take them green.

### 7 *To preserve Oranges and Lemmons*

Take your Oranges or Lemmons, lay them in water three daies and three nights to take away their bitterneffe, then boil them in fair water til they be tender, make as much Syrup for them as will make them swimme about the Panne, let them not boil too long therein, for it will make the skinnes tough; then let them lie all night in the syrup to make them take the syrup; in the morning boile your syrup to his thicknesse and put them in Gallipots or Glasses, to keepe all the yeare: And this is the best way to preserve Oranges, Lemmons or Citrons.

### 8 *To preserve Peaches.*

Heat water scalding hot first, then scald your Peaches till you may pull off the skin, which done, boil your Rosewater and Sugar till it be somewhat thick: then put in your Peaches one by one, strowing the Sugar on them; and as the fire melteth it, cast on more four or five times, letting them boyl with a soft fire till they be tender, keeping them covered

## *Conserving and Candyng &c. 7*

red as long as they seeth, then take them out, and put them up for use.

### *9 To preserve Medlers*

Take the fairest Medlers you can get, but let them not be too ripe, then set on faire water on the fire, and when it boyleth put in your Medlers, and let them boile till they be somewhat soft; then while they are hot, pill them, cut off their crowns, and take out their stones, take then to every pound of Medlers three quarters of a pound of Sugar, and a quarter of a pint of Rosewater, seeth your syrup, scumming it clean, then put in your Medlers one by one the stalks downward: when your syrup is somewhat cool, then set them on the fire again, let them boile softly till the syrup be enough, then put in a few Cloves, and a little Cinamon, and so putting them up in pots, reserve them for your use.

### *10 The best way to preserve Goosberries.*

Gather them with their stalks on, cut off their heads and stone them, then put them in scalding water, and let them stand therein covered a quarter of an houre: Then take their weight in Sugar finely beaten, and laying first a layer of Sugar, then one of your Goosberries in your preserving Skillet or Pan, till all be in, putting in for every pound of Goosberries six spoonefuls of fair water; set them on the

## 8 *Experiments in Preserving,*

embers till the Sugar be melted; then boil them up as fast as you can, till the syrup be thick enough, and cold, and then put them up. This way serveth also for Raspices and for Mulberies.

### 15 *To preserve Damfins.*

Take the Damfins before they be full ripe, but new gathered off the tree, allow to every pound of them a pound of Sugar, put a little Rosewater to them, and set them in the bottome of your Pan one by one, boile them with a soft fire, and as they seeth, strow your Sugar upon them, and let them boil till the syrup is thick enough; then while the syrup is yet warm, take the Plums out, and put them in a Gallipot Syrup and all.

### 16 *How to preserve Cherries.*

Take the Cherries when they be new gathered off the tree, being full ripe, put them to the bottome of your preserving pan, weighing to every pound of Cherries one pound of sugar, then throw some of the sugar upon the Cherries, and set them on a very quick fire, and as they boil throw on the rest of the sugar, till the syrup be thick enough; then take them out, and put them in a Gally-pot while they are warme. You may (if you will) put two or three spoonfuls of Rose-water to them.

17 *To preserve Artichokes.*

Heate water scalding hot first, then put in your Artichokes and scald them, and take away all the bottoms and leaves about them, then take Rosewater and sugar, and boile them alone a little while, and then put the Artichokes therein, and let them boile on a soft fire til they be tender enough; let them be covered all the time they boile: then take them out, and put them up for your use.

18 *To preserve Roses or any other flowers.*

Take one pound of Roses, three pound of sugar, one pint of Rosewater or more: make your syrup first, and let it stand til it be cold, then take your Rose-leaves, having first clipt off all the white, put them in the cold syrup, then cover them and set them on so soft a fire, that they may but simmer for two or three hours; then while they are hot, put them out into pots or glasses for your use.

19. *The best way to preserve Apricocks.*

Take the weight of your Apricocks (what quantitie soever you mind to use) in sugar finely beaten, pare and stone your Apricocks, and lay then in the sugar in your preserving Pan all night, and in the morning set them upon the embers till the sugar be all melted, and then let them stand and scald an hour:

10 *Experiments in Preserving,*

then take them off the fire, and let them stand in that Syrup two daies, and then boile them softly, till they be tender and well coloured; and after that, when they are cold, put them up in glasses or pots, which you please.

20 *To preserve Bullasies as green as grass.*

Take your Bullasies as new gathered as you can, wipe them with a cloth, and prick them with a knife, and quaddle them in two waters close covered: then take a pound of clarified Sugar, and a pint of Apple water, boile them wel together (keeping them wel scummed) unto a Syrup, and when your Bullasies are wel dripe from the water, put them into the Syrup, and warm them three or four times at the least; at the last warming, take them up and set them a dropping from the Syrup, and boile the Syrup a litle by it selfe, till it come to a Jellie, and then between hot and cold put them up to keep for all the year.

21 *To preserve green Walnuts.*

Take Walnuts and boile them till the water do tast bitter; then take them off, and put them in cold water, and pill off the bask, and weigh as much sugar as they weigh, and a litle more water then will wet the sugar; set them on a fire, and when they boile up, take them off, and let them stand two dayes, and boile them again once more.



22 *To preserve Pomecitrons.*

Of your Pomecitrons take one pound and a halfe, and cut them some in halves, some in quarters, and take the meat out of them, and boill them tender in fair water : then take two pound of clarified Sugar and make syrup for them, and let them boill in syrup a quarter of an hour very gently : then take them up, and let your syrup boill till it be thicke, and then put it into your Pomecitrons, and you may keep them all the yeer. If you please, you may pare some of them ; for some delight to have them in the skin, and some pared.

23 *To preserve Eringo roots.*

Take Eringo roots, fair and not knotty, one pound, and wash them clean; and when they be washed, set them on the fire and boill them very tender ; pil off their outermost skin, but see you break them not as you pare them ; put them into cold water; and let them all remain there till all be finished ; and then you must take to every pound of roots three quarters of a pound of clarified sugar, and boill it almost to the height of a syrup, and then put in your roots ; but look that they boill very gently together ( with as little stirring as may be, lest they break ) untill they be enough : and when they be cold, put them up and keep them.

## 12 *Experiments in Preserving,*

### 24 *To preserve Raspices.*

Take of your fairest and wel-coloured Raspices, and pick off their stalks very clean, then wash them, but in any wise bruise them not : then weigh them, and to every pound of Raspices you must take six ounces of hard Sugar, and six ounces of sugar-candy, and clarifie it with half a pint of faie water, and four ounces of juice of Raspices : being clarified, boil it to a weak syrup, and then put in your Raspices, stirring them up and down, and so let them boil til they be enough ; which to know, you must take some of the syrup with one Raspice, and let it cool, and if it will scarce run out, it is enough ; and bein<sup>e</sup> cold, you may put them up and keep them a whole yeer.

### 25. *To preserve Enula Campana roots.*

Take of your *Enula Campana* roots, and wash them, scrape them very clean, and cut them thin to the pith the length of your little finger ; and as you cut them, put them in water, and let them lie in water thirtie daies, shifting them twice every day, to take away the bitterness ; weigh them, and to every pound of roots take twelve ounces of clarified sugar, first boiling the roots as tender as a chicken, and then put them into the clarified sugar, and let them boil upon a gentle fire until they be enough : and let them stand off the fire a good while, and betwixt

*Conserving and Candyng, &c.* 13

twixt hot and cold put them up for your use.

26 *Confect of Nutmegs.*

Take the largest, and best Nutmeggs, and steepe them in Lee made of wood ashes, untill they be mellow, and soft, poure away the Lee, and peel off the uppermost gray skin, pour fresh water on them to take away the sharpnesse of the Lee; then dry them in the bottome of a sieve: then make a syrup of sugar well decocted, and poure it lukewarm on them, and see the same againe, that the syrup may continue thick.

27 *Conserve of Prunes.*

Take of the best Damask Prunes, cut them open, and pluck out the stones, see the them in a pot, and having strain'd them through a strainer, see the them again to a pap. But if you would preserve them, then poure clarified honey upon them, stirring it alwayes well about.

28 *Conserve of Rosemary.*

Take Rosemary flowers, gathered either in Spring or Harvest: after you have pounded them to pap, take three parts of sugar to one part of these flowers, pound them all together, and set them in the Sun.

29 *Conserve of Pomegranates.*

Take Pomegranates, & when you have prest  
out

## 14 *Experiments in Preserving,*

out the juice, put it on a silver plate, and dry it on some warm cinders, see the it in sugar untill the plum appear, and when it is well lod, take it off the fire, then put your juice in it, and take out your Conserve.

### 30. *To conserve Cowslips.*

Gather your flowers in the midst of the day, when all dew is off them : cut off all the white, leaving none but the yellow blossomes of them : so picked and cut, before they wither, weigh out ten ounces, taking to every ten ounces of them (or greater proportions, if you please) eight ounces of the best refined sugar in fine powder : put the sugar into a pan, and candy it, with as little water as you can : then taking it off the fire, put in your flowers by little and little, never ceasing to stir them till they be dry and enough : then put them into glassees or gally-pots, and keep them dry for your use. These are rather candied then conserved Cowslips.

### 31. *A Conserve of Roses.*

Take red Rose buds, clip all the white, bruised and withered from them, then weigh them out, and taking to every pound of Roses three pound of sugar ; stamp the Roses by themselves very small, putting a little juice of Lemmons or Rosewater to them, as they wax dry ; when you see the Roses small enough, put the sugar  
to

## *Conserving and Candyng, &c. 15*

ro them, and beat them together till they be well mingled; then put it up in gally-pots or glasses. In like sort are the Conservees of flowers of Violets, Cowslips, Marigolds, Sage, and Scabious, made.

### *32 The use of Conserve of Violets and Cowslips.*

That of Cowslips doth marvellously strengthen the brain, preserves against madnesse, against the decay of memory, stoppeth head-ach, and most infirmities thereof. For Violets, it hath the same use that the Syrup hath. *Vide among Syrups.*

### *33 The use of Conserve of Marigolds.*

Conserve of Marigolds taken fasting in the morning, is good for melancholy, cureth the trembling and shaking of the heart, is good to be used against the Plague, and corruption of the air.

### *34 Of Sage flowers.*

It preserveth against melancholy, doth dry and comfort the stomack, cureth an old cough, and openeth the stopping of the liver.

### *35 Scabious flowers.*

These cleanse the brest and lungs, take away old coughs, impostumes of the brest, and all inward parts.

*Probatum.*

36 *Conserve of Barberries.*

Take your Barberries, pick them clean in fair branches, and wash them clean, and dry them on a cloth; then take some other Barberries, and boile them in claret wine, till they be very soft; then strain them, and rub them so well through the strainer, that you may know the substance of them, and boil up this matter thus strained out, till it be very sweet, and somewhat thick; then setting it by till it be cold, and then put your branches of Barberries into Gallipots or Glasses, and fill it up with the cold syrup, and so shall you have both syrup and also Barberries to use at your pleasure.

37 *The Cordial Conserve.*

Take the Flowers of Rosemary, Buglosse and Borage well pick'd, the flowers of Clove-Gilliflowers, Pauncies, Violets, Cowslips, Red Roses, Damask Roses, and Marigolds clip't from their white, of each two ounces; put to every of them three ounces of sugar, very finely beaten and searced, and stamp them all together to a Conserve, and keep it in a Gallipot. When you would use it, take the quantity of a small Walnut every morning fasting.

38 *To make Muskadine Comfits.*

Take four ounces of double refined sugar finely beaten and searced, put thereto two grains

grains of Musk, a penny-weight of Orris root in powder, beat it to perfect fine paste, then roll it as thin as paper, and cut it like to Diamonds with your knife, as with a fine jagged Rowel cutter; so drie them in your Stove and keep them.

39 *To make black Clove Comfits.*

Take two ounces of Cloves dried in a dish in an Oven, beat them to very fine powder; then take four ounces of suger finely beaten and searced; add to that two or three Dates stones burned and made into fine powder, (which bringeth your paste to the blacknesse) mix with all these Gumme Dragon steeped in Rose-water, beat it up into a Comfit paste, roul it in long small Rolls, and with a knife cross-cut them at one end like a Clove blossom, so stove them, and serve them. This is an excellent Comfit, it will taste like a Clove, and eat pleasantly.

40 *To candy all kinde of Flowers as they grow, with their stalks on.*

Take the Flowers, cut the stalks somewhat short, then take one pound of the whitest and hardest sugar you can get, put to it eight spoonfuls of Rose-water, and boil it till it will roul between your finger and your thumb; then take it from the fire, cool it with a stick, and as it waxeth cold, dip in all your Flowers, and  
taking

## 18 *Experiments in Preserving,*

taking them out again suddenly, lay them one by one on the bottom of a sieve; then turne a joyned stool with the feet upward, set the sieve on the feet thereof, cover it with a fair linnen cloth, and set a chafingdish of coals in the midst of the stool, underneath the sieve, and the heat thereof will run up to the sieve, and dry your Candy presently; then box them up, and they will keep all the year, and looke very pleasantly.

### 41 *To make the Rock Candies upon all Spices, Flowers and Roots.*

Take two pound of Barbary sugar, clarify it with a pint of water, and the whites of two eggs, then boil it in a posnet to the height of *Manus Christi*, then put it into an earthen Pipkin, and therewith the things you will candy, as Cinamon, Ginger, Nutmegs, Rose buds, Marigolds, Eringo roots, &c. Cover it, and stop it close with clay or paste; then put it in a Still with a leisurely fire under it, for the space of three dayes and three nights; then open the pot, and if the Candy begin to coine, keep it unstopped for the space of three or four dayes more, and then (leaving the syrup) take out the Candy, lay it on a Wier grate, and put it in an oven after the bread is drawn, there let it remain one night, and your Candy will be dry. This is the best way for Rock candy, making so small a quantity.

42. *The*



42 *The Candy Sucket for green-Ginger,  
Lettice flowers, &c.*

Whatsoever you have preserved, either herbs, fruits or flowers, take them out of the syrup, and wash them in warm water, and dry them well: then boil sugar to the height of candy for flowers, and draw them through it: then lay them on the bottom of a sieve, dry them before the fire, and when they are enough, box them for your use. This is that the Confit-makers use, and call Sucket Candy.

43 *To candy Ginger.*

Take very fair and large Ginger, and pare it, and then lay it in water a day and a night; then take your double refined sugar, and boile it to the height of sugar again: then when your sugar beginneth to be cold, take your Ginger, and stir it well about till your sugar is hard to the pan; then take it out race by race, and lay it by the fire four hours, then take a pot and warm it, and put the Ginger in it, then tie it very close, and every second morning stir it about roundly, and it will be rock-candied in a very short space.

44 *To candy Eringo Roots.*

Take of your Eringo Roots ready to be preserved, and weigh them, and to every pound of your roots you must take of the purest sugar  
you

## 20 *Experiments in Preserving,*

you can get, two pound, and clarifie it with the whites of Eggs exceeding well, that it may be as clear as Chrystal; for then it will be very commendable: it being clarified, you must boyl it to the height of *Manna Christi*, and then dip in your roots, two or three at once, till they be all candied; and so put them in a stove, and keep them all the year.

### 45 *To make Quince Cakes.*

Prepare your Quinces, and take the just weight of them in sugar, beaten finely, and searcing half of it: then of the rest make a syrup, using the ordinary proportion of a pint of water to a pound of sugar: Let your quinces be well beaten, and when the syrup is Candy height, put in your quinces, and boil it to a paste, keeping it with continuall stirring; then work it up with the beaten sugar which you reserved, and these Cakes will taste wel of the quinces.

### 46 *Cleer Cakes of Quinces or Apricocks.*

Take of the best sugar finely beaten and searced, one pound to a pound of Quinces or Apricocks: set your sugar upon a chafingdish of coals, and dry it about half an hour; then cooling it, stir into it a little Musk and Ambergreece, finely beaten and powdered: then pare your Quinces, &c. and boile them in fair water whole, till they be tender (and not cover-

covering them ) for so they will be white :  
Then take them and scrape off all the Quince  
to the core into a silver dish, and boil it therein  
till it grow dry, which you shall perceive by  
the rising of it up : when it is thus well dried,  
take it off, let it cool, and strow on the sugar,  
setting some other to strew it till it be all tho-  
rowly wrought in ; then lay it out on Glasses,  
Plates, or Prints (of Flowers or Letters) an inch  
thick or lesse, as you please.

47 *To dry Apricocks.*

Take them when they are ripe, stone them,  
and pare off their rinds very thin, then take half  
as much sugar as they weigh, finely beaten ;  
and lay them with that sugar into a silver or  
earthen dish, laying first a lay of sugar, then of  
the Fruit, and let them stand so all night, and  
in the morning the sugar will be all melted ;  
then put them into a skillet, and boile them a-  
pace, scumming them well : and as soon as they  
grow tender, take them from the fire, and let  
them stand two dayes in the syrup ; then take  
them out, and lay them on a fine plate, and so  
dry them in a stove.

48 *The best way to dry Plums.*

Take your Plums when they are full grown  
(with the stalks on them) but yet green ; split  
them on the one side, and put them in hot wa-  
ter (but not too hot) and so let them stand  
three

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three or four hours : then to a pound of them take three quarters of a pound of sugar, beaten very fine, and eight spoonfuls of water to every pound : set them on hot embers till the sugar be melted, and after that boil them till they be very tender, letting them stand in that syrup three dayes, to plump them : Then take them out, wash the syrup from them in warm water, and wipe them with a fine linnen cloth very dry, and lay them on plates, and set them to dry in a Stove, for if you dry them in an Oven, they will be tough.

### 49 *To dry Pippins.*

Take half a pound of powder sugar, boil it to a syrup in a pint of fair water, and clarify it with the white of an egg, then strain it thorow a linnen cloth, and set it on the fire againe in another clean skillet : while this is doing, pare eight Pippins, cut them in halves and coar them, putting in every half into the syrup as you pare them : and so let them boile (still scumming them) till the syrup be almost all wasted away, within three or four spoonfuls : then take out the Pippins, lay them on plates, and dry them in a Stove.

### 50 *A way to dry Cherries.*

Take three quarters of a pound of sugar, and a pound of good Cherries, their stalks and stones taken from them ; then put a spoon-  
full

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full of cleane water in the skillet, and so lay one lay of Cherries, and another of sugar, till your quantitie be out: then set them on the fire and boil them as fast as conveniently you can, now and then shaking them about in the skillet for fear of burning: and when you think they are enough and cleer, then take them off the fire, and let them stand till they be half cold, then take them out as cleer from the syrup as you can, and lay them one by one upon sheets of Glasse, setting them either abroad in the Sun, or in a window where the Sun may be continually upon them: If they dry not so fast as you would have them, then in the turning scrape some loaf sugar finely upon them; but add no greater heat then the Sun will afford, which will be sufficient, if they be wel tended: and let no dew fall on them by any means, but in the evenings set them into some warm cupboard.

§ 1 *How to keep Apples, Pears, Quinces, Wardens &c. all the yeer dry.*

Pare them, take out the coars, and slice them in thin slices, laying them to dry in the Sun in some stone or metaline dishes, or upon an high frame covered with course canvas, now and then turning them, and so they wil keep all the yeer.

§ 2 *How to dry fruits in the Sun.*

If it be small fruit, you must dry them whole,  
by

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by laying them abroad in the hot Sun in stone or pewter dishes, on iron or bras pans, turning them as need requires.

### 53 *To make Quidony of Cherries.*

Take your Cherries while they are red at the stone, pull out the stones, and boil them till they be broken, then strain them thorow a very clean strainer, and take the matter strained forth, boil it again, and giving it in the boiling as much sugar as is sufficient: when you think it thick enough, put it into your boxes.

### 54 *To make printed Quidony of Quinces.*

Take two pound of Quinces, pared, coared, and cut in small pieces; put them into a clean posnet with a quart of fair water, and when they are boiled tender, put into them one pound of sugar clarified with half a pint of fair water: let them boil till all the Fruit fall to the bottom of the Posnet, then let the liquid substance run thorow a fair linnen cloth into a clean Bason; then put it into a Posnet, and boil it till it come to a jelly, then print it in your moulds, and turn it into your boxes: you shall know when it is ready to print, by rouling on the back of a spoon.

### 55 *To make Quidony of Pippins.*

Take two pound of Pippins, pare, coar and quarter them, and put them into a quart of fair

## *Conserving and Candyng &c. 25*

faire water, boile them till they begin to break : then put in a pound of Brasile sugar clarified with half a pint of water, and the white of an egge, boile them then till the fruit fall to the bottome, then take it up, draw all the liquid substance from it, as in your Quinces, and boile it in a posnet till it come into a Jellie, trie it on the back of a spoone, and when it is ready to print, put it into your moulds, and when it is cold, turne it off upon wet Trenchers, and put it into boxes.

### *56 To make Quidony of Raspices.*

Take a quart of red Raspices, put them into a wodden dish, with three spoonfuls of faire water; bruise them all to pieces with a spoon or a rolling pin, then straine them through a cloth into a faire dish; season it with halfe a pound of Sugar finely beaten, boile it on a Chafingdish of coals, stirring it till it come to a Jellie; your trial is on the back of a spoone, as in all other Jellies, and when it is ready for the print, print it, and it will be a very orient colour: you must not put too much water to the Raspices, for they will not abide too much boiling for losing their colour.

### *57 Colours for fruitage.*

Saffron is the best yellow. Sap greene the best green. Indian Lake the best red.

C

All

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All your colours must be tempered with Gum-water made of Rosewater.

### 58 *To make all kinde of turned work in Fruitage hollow.*

Take the strongest bodied sugar you can get, boil it to the height of *Manus Christi*, then take your stone (or rather Pewter) Moulds, being made in three pieces, tie the two great pieces together with inkle, then poure in your sugar being highly boiled; turn it round about your head apace, and so your fruitage will be hollow, whether it be Orange, Lemmon, or whatsoever your mould doth cast: after they be cast, you must colour them after their natural colours.

### 59 *To make Dia Citronicum (as it is called) but rightly Dia Cydonium.*

Take four or five very fair Quinces, pare them, quarter them, coar them, and boil them in a Pipkin with a pint of fair water: when they are tender, put to them half a pint of red wine vinegar, and one pound of sugar; let them boil an hour after it, and then let the Syrup and all run thorow a strainer into a fair posnet, and let it there boil, till it come to a Jelly as thick as Quidony, then put it up into a glasse or gallipot: this is a most speciall Cordial, and comfortable matter for a sick body.



60 To cast all kind of Sugar-works  
into Moulds.

Take one pound of Barbary sugar, clarifie it with the white of an egg, boil it til it roule between your finger and your thumb, then cast it into your standing Moulds, being watered two hours before in cold water; take it out, and gild them, to garnish a March-pane with them at your pleasure.

61 The names and use of your Sugars.

Refined sugar, hard and white, is best for paste of Genua, and to cast all kinde of Sugar-works.

Barbary sugar is best to preserve withall.

Brasile sugar white and dry is best to make Quidony.

62 The names and prices of Gummes  
for Sugar-works.

Gumme dragon	} the ounce }	_____	iiii d
Red Rosier		_____	i d
Sap green		_____	ii d
Indian Lake two penny weight		_____	iii d
Fine gold the bock		_____	xvi d
Party gold the becke		_____	vi d

Buy your Gold at the Gold-beaters: your Gummes and your colours at the Talbot in Newgate Market.

63 *To make Fumbols.*

Of Almonds being beaten to Pafte, take half a pound, with a short cake being grated, and two egges, two ounces of Carroway seeds being beaten, and the juyce of a Lemmon; and being brought into a Pafte, roule it into round strings, then cast it into knots, and so bake it in an Oven: and when they are baked, ice them with Rosewater and Sugar, and the white of an egge, being beaten together; then take a feather and gild them, then put them againe into the oven, and let them stand in a little while, and they will be iced clean over with a white ice; and so box them up, and you may keep them all the year.

64 *To make Pafte of Carrots.*

Take Carrot roots, boil them, take out of the pith one pound, paring off all the outside, beat the pith in a Mortar, with halfe a pint of Rosewater; then take one pound of Sugar finely beaten, and the yolks of fixteene egges, beat them with the Carrots altogether, then put it in a dish and dry it; and being thus made into pafte, put it to what use, or in what fashion you like best.

65. *To make the Macaroones.*

Blanch a pound of the best Almonds, and put them in faire cold water as you blanch them

them, then dry them out of the water in a clean cloth, and beat them in a mortar : then take a sawcer full of Rose-water, wherein of musk and Ambergreece half a graine of each is dissolved, and therewith still sprinkle the Almonds as you beat them : and when they are almost beaten enough, put in by degrees a pound of fine sugar very smal beaten, and scarced all but two or three spoonefuls : when they are beaten enough, put them into a dish, and take the whites of three eggs very well beaten, and the froth taken off, put the clear thereof to the Almonds, with a spoonful of fine flower, and the two or three spoonfuls of sugar you left, and the rest of the Rose-water, with the musk and Ambergreece dissolved in it ; mix all these very well together in the dish, and lay them upon March-pane Paper the bignesse and fashion of an egge, laying them rough and high : Then put some other Papers under your wafer Paper, for fear of burning; and bake it in a oven hot enough to bake a light oven Pudding, having a care that they scald not.

*66 To make Paste of Almonds.*

Take a pound of small Almonds, blanch them out of hot water into cold, then dry them with a cloth, and beat them in a stone mortar till they come to Paste, putting now and then a spoonfull of Rose-water to them to keep them

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from oyling ; when they are beaten to fine Paste, take half a pound of Sugar finely beaten and searced, put it to your Paste, and beat it til it will twist between your fingers and your thumb finely without knots , for then it is enough : then make thereof Pies, Birds, Fruits, Flowers , or any pretty things printed with Moulds, and so gild them and put them into your Stove, and use them at your pleasure.

#### 67 *To make a March-pane.*

Take two pound of small Almonds , blanch them, and beat them as you do for your Paste of Almonds : then drive it into a sheet of Paste, and spread it on a bottome of Waters , according to the proportion or bignesse you please ; then set an edge round about it, as you doe about a Tart, and pinch it, if you will : then bake it in a Pan or Oven ; when it is enough, take it forth, and ice it with an ice made of Rosewater and Sugar, as thick as Barter, spread it on with a brush of Bristles, or with feathers , and put it in the Oven again, and when you see the ice rise white and dry, take it forth and stick long Comfits in it, and set up a standard in the midst of it, so gild it and serve it.

#### 68 *To make Paste of Violets, or any kinde of Flowers.*

Take your flowers, pick them and stamp them

them in an Alabaſter Morter ; then ſteep them two hours in a Sawcer of Roſe-water , after ſtrain it, and ſteep a little Gumme Dragon in the ſame water ; then beat it to paſte, print it in your Moulds, and it will be of the very colour and taſte of the Flowers ; then gild them, and ſo you may have every Flower in his own colour and taſte ; better for the mouth then any painted colour.

*69 To make the white Paſte Royal.*

Take halfe a pound of white Barbary ſugar, finely beaten and ſearced, put it into an Alabaſter morter , and therewith a little Gumme Dragon ſteeped in Roſewater beat it by little and little till it come to a Paſte ; when you have beaten it unto a perfect fine paſte, print it with your moulds and gild it , and dry it in your ſtove , ſet them on white papers , and dry them on a hand-peel before the fire, and when they be through dry, box them and keep them for your pleaſure.

*70 To make a red Paſte royal.*

Take halfe a pound of Barbary ſugar , finely beaten and ſearced , put it into a ſtone mortar, with a quarter of an ounce of Gumme Dragon ſteeped in Roſe-water ; then ſtrowing a little powder *de Roſes* on it, beat it to a perfect paſte, then print it, gild it, ſtove it, or otherwiſe dry it, and keep it at your pleaſure.

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### 71 *To make the PASTE royal in Spices.*

Take four ounces of double refined sugar beaten and searced, put thereto one ounce of searced Cinnamon, beat it in a stone mortar to paste, then print it with your moulds, and turne some upon sticks to make them shew like Gummes; they be called in Confectionary, Cinnamon sticks, or Canalonians; then gild them, and put them into your stove, but draw not out the sticks till they be dry, for else they wil shrinke.

### 72 *To make PASTE of Pippins.*

Take twenty fair smooth skind Pippins, pare them and cut them into quarters, and core them: then boile them in a quart of faire water til they be tender; then powring the liquor from them, straine them and dry them on a Chafingdish full of coals, and put as much sugar to them as they weigh, then boile them to the height of *Manus Christi*, and fashion some like plummes, some like leaves, so stove them; when they are stoved one night, you may put two halves of the Plummes together, and put a stone betweene them, and prick a stalk in the end, so may you make some like Plummes with stones and stalks; some with leaves: (I suppose it should be like leaves) for the Pippin is the best fruit to counterfelt any Plumme.

73 *To*

73 *To make Paste of Genua.*

Take of quinces two pound, and two pound of Peaches, bake them in a pot in the Oven, then pulp them thorow a hair sieve, dry them on a Chafingdish of coals; then take two pound of sugar, boil it to the height of *Manus Christi*, and put it to your dried pulpe, make it to the fashion of great water leaves, put them into an Oven after the bread is drawne, let it stand all night; in the morning warme the Oven again, and turne your Paste, and put it in again: after that, for the space of three or four daies, set a chafingdish with coals into the oven to it, and when it is thorow dry, box it and keep it all the year.

74 *To make Paste of Lemmons.*

Take half a dozen of thick rined Lemmons, cut them through the midst, and boil them tender in fair water, then stampe them in a mortar, strain the juyce or pulpe from them, and dry it and put sugar to it, as to the Paste of Genua; then make it into what fashion you will on a sheet of white paper, dry it in an oven, and turne it often for two daies and two nights, for in that time it will be dry enough: box it thus up, and it wil endure all the year.

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### 75. *To make Paste of Regia.*

Take halfe a pound of Almonds, blanch them and beat them into fine paste, then take halfe a pound of *Pistacius*, beat it among the Almonds; take the Bawne of a Capon, mince it very small, and beat it with the Almonds and *Pistacius*, put into it the flesh of two Partridges, a dozen of Cock Sparrowes, all which flesh must be well roasted before you take it from the bones; put thereinto also half a pound of Dates thin sliced, a quarter of a pound of the four cold seeds, a quarter of a pound of sugar candy: beat all these together in a mortar til it come to be Paste, with the yolkes of two new laid egges, and two or three spoonfulls of Rosewater, then make it up in little Cakes, and bake them on papers: this is an especiall Paste to preserve against the consumption, and to restore him that hath it.

### 76. *How to make Paste of Goosberries, or Barberries, or English Currans.*

Take any of these tender fruits, and boile them softly on a chafingdish of coales, then strain them with the pap of a rotten apple, then take as much sugar as it weighs, and boile it to a candy height, with as much Rose-water as will melt the sugar, then put in the pap of your fruit



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fruit into the hot sugar, and let it boil leisurely till you see it reasonable stiff, almost as thick as for Marmelade, then fashion it on a sheet of glass, and so put it into the Oven upon two billets, that the glass may not touch the bottom of the Oven, (for if it do, it will make the Paste tough) and so let it dry leisurely; and when it is dry, you may box it, and keep it all the year.

*77. To make an excellent Marmelade.*

Of sugar take a pound and a halfe, boile it with a pint of faire water till it come to the height of *Manus Christi*, then take three or four small Quinces, one good Orange pill, both very well preserv'd and finely beaten, and three ounces of Almonds blanched and beaten by themselves, Erringo roots preserv'd two ounces and an halfe; stir these with the sugar till it will not stick, and then at last put in of Musk and Amber dissolved in Rose-water, of each foure graines, of Cinnamon, Ginger, Cloves and Mace, of each three drams, of oyle of Cinnamon two drops: These being done, put it into your Marmelade boxes, and so present it to whom you please.

*78. Marmelade of Quinces.*

Take of the fairest Quinces, wash them very cleane, grate them very small, wring out as much juice as you can, then take other Quinces

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ces, and cut them in six pieces, put them into a pot, let them be vapoured with hot water, untill they be thoroughly mellow; then take halfe a pot full of the former juyce, and poure it upon the former stewed and cut pieces, breake it well together, and put the rest of the juice amongst it, wring it through a thin cloth, until it be cleare: of this juice shall you not see the more at once, then to fill a box therewith, and put white sugar unto it, as much as you please.

### 79 *To make Marmelade of Lemmons and Oranges.*

Boile ten Lemmons or Oranges with half a dozen Pippins, and so draw them thorow a strainer; then take so much sugar as the pulpe will weigh, and boil it as you do Marmelade of Quinces, and then box it up.

### 80 *To make Almond Bisket.*

Steep one pound of Almonds so long in cold water, till they will blanch, then put them in Rosewater, and beate them in so much Rosewater as will keepe them from growing to an oyle, and no more: take one pound of sugar beaten very fine, and sifted thorow a searse: take the whites of six Egges, beate them to a froth, as you use to doe for other Bisket, with a spoonefull of fine flower: set the Almonds and sugar on a soft charcole fire, let them

them boile together till they be very thick, and so let them stand til they be almost cold, then beat the Egges and that together, put in a little Muske for the better taste, if you please, then lay them upon Papers in what proportion you will, and dry them in an Oven with a slacke fire.

81. *How to make the fine Bisket Bread,  
called in some places Norffe-cakes,  
and commonly Diet-bread.*

Take halfe a peck of Wheat flower, halfe a pound of sugar beaten in fine powder, a good handfull of Annis seeds rubbed, dusted, and made in fine powder, a competent spoonefull of Salt, one pound and a halfe of Butter: mixe all these (thus prepared) together: Then take a Porringer full of light Ale yest, and as much of good sweete Creame, made luke warme, or somewhat hotter: but first take heed your yest be sweete, then take the yolkes of six egges; work all these together into Dough, then lay it warme to rise, while the oven is heating: mould them into what forme you will, but let not the rols in dough be bigger then your little finger: then put them into the oven well and cleane swept, but not too hot, for a little heate wil bake them: when they are baked, let them stand till the oven be little more then lukewarme, and then take them  
out

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them out till they be thorow cold, and put them in againe to dry the space of an houre or more; so may you keepe them halfe a yeare, or longer: and if they chance through moist standing, or weather, to waxe soft, give them a drying for an houre in an Oven, that hath stood an houre after a batch of Bread.

### 81 *The best receipt for Bisket Bread.*

Take all the yolkes, and halfe the whites of sixteene egges, beat them well together; then put to them a pound of the finest wheat flower, as much of the best loose sugar, very finely beaten and searced, with a quarter of a pint of Rose water, and halfe a quarter of a pint of Sack, (if you please) beating them thus compounded together about two houres, very well, then strowing upon it two spoonfulls of Coriander-seede, and as much Annis-seed finely beaten, and then working them well into Paste, bake it in boxes or upon plates well buttered, keeping a little Sugar in a piece of Cobweb Lawne, to searce upon it, and ice it. If you make for some Physicall use, then use the Sack, and put in a quarter of a pound of Annis-seede, and as much Liquorice beaten into fine powder.

### 83. *How to make Comfit makers Bisket.*

Of flower take a peck, and four ounces of Coriander seed, one ounce of Annisseed; take three  
egges

egges, three spoonfuls of Ale yest, and as much warm water as wil make it as thick as paste for Manchets ; make it in a long rowle, and bake it in an oven one houre ; and when it is a day old, pare it, and slice it, sugar it with searced sugar, and put it againe in the Oven; and when it is dry, take it out, and new sugar it againe, and box it and keep it.

84. *To make Manus Christi.*

Of refined sugar take halfe a pound, and some Rose-water, and boile them together til it come to a sugar againe : then stir it about while it be somewhat cold ; then take your leaf-gold and mingle with it ; then cast it according to Art, that is in round gobbets, and so keepe them.

85. *The Syrup of Violets.*

Take faire water, boile it, scumme it, and to every ounce of it so boiled and scummed, take six ounces of the blue of Violets onely : shift them as before nine times, and the last time take nine ounces of Violets, let them stand betweene times of shifting twelve houres: keeping the liquor still on hot embers, that it may be milke warme, and no warmer, after the first shifting : you must stamp and strain your last nine ounces of Violets, and put in onely the juyce of them; then take to every pint of this liquor thus prepared, one pound of sugar finely

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ly beaten, boile it, and keepe it with stirring til the sugar be all melted, which if you can, let be done before it boile, and then boile it up with a quick fire. This doth coole and open in a burning Ague, being dissolved in Almond milk, and taken: especially it is good for any inflammation in children; the conserves are of the same effect.

86 *Syrup of Century.*

Take flowers and greene leaves of Century, and boile them in a good quantity of faire water, being first boiled, and well scummed before the Century come in: when you thinke it is boiled enough, set it upon hot Embers for twelve hours, shiting it again and again, til you think it be strong enough of the Century, then take to every pint of the liquor thus boiled, a pound of sugar, and so boile it up. It cleanseth the stomack, killeth Worms, Agues, and the green Sicknesse: it must be taken in the morning with Mace Ale.

87 *Syrup Gresta, or Syrup of unripe Grapes.*

Take a good Basket full of unripe Grapes, set them three daies in a vessel after they be gathered, stampe them, and strain out the juyce of them, take thereof six quarts, boile it with a soft fire, till the third part be consumed, then foure quarts will remaine: Let that run  
thorow

throw a Wollen bag, and stand till it be cleere in it selfe, then take of the cleereſt of it ſeven pints, put thereto five pound of clarified ſugar; boyl them together to the thickneſſe of a ſyrup, and keepe it in a glaſſe. It is good for a per- breaking ſtomack proceeding of Choler, and for a ſwelling ſtomack; it taketh away thirſt and dryneſſe, and Cholericke Agues. It is a great comfort to the ſtomack of women being with child; it is a preſervative againſt all manner of venome, and againſt the Peſtilence.

*88 Syrup of Roſes.*

Take Damaske Roſes, clip off the white of them, and take ſix ounces of them to every pinte of fair water, firſt wel boiled and ſcummed: let them ſtand ſo as abovesaid, twelve houres, as you did in the ſyrup of Violets, wringing out the Roſes, and putting in new eight times, then wringing out the laſt, put in only the juyce of four ounces of Roſes: ſo make it up as before. If you will put in Rubarbe, take to every pint two drachms, ſlice it, ſtring it on a thred, hang it within the pot after the firſt ſhifting, and let it infuſe within your Roſes. ſome uſe to boile the Rubarbe in the Syrup, but it is dangerous. This ſyrup purgeth Choler and Melancholy.

89. *Syrup of Wormwood.*

Take halfe a pound of Wormwood leaves, of red Roses two ounces, of Spikenard three drams, of old and well relisht white wine two ounces, juyce of Quinces two pound and a halfe. Let all these stand a day and a night in a stone pot, then let them boile softly to the one halfe, so let it coole, straine it, and clarifie it with the white of an egge: then put to it two pound of good English honey, and let them boile a litle together; then strain out the liquor, and with sugar boile it up to a syrup.

90 *Syrup of Cowslips.*

In stead of running water, you must take the distilled water of Cowslips, put thereto your Cowslip flowers cleane picked, and the greene knobs in the bottome cut off: and therewith boile up a Syrup, as in the Syrup of Roses is shewed. It is good against the Frenzie, comforting and staying the head in all hot Agues &c. It is good against the Palsie, and procures a sick Patient to sleepe: it must be taken in Almond Milke, or some other warme thing.

91. *Syrup of Borage and Buglosse.*

Syrup of Borage and Buglosse are made in  
the



the same sort, they cool, open and comfort the body

92. *Syrup of Calamint.*

Doth waime and comfort the stomack : it is made *ut supra*.

93. *Syrup of Scabious.*

Syrup of Scabious is made of the juyce of the herbe, strained and clarified as the juyce of Fole-foot : and the flowers infused or steeped, shifted and boiled up as of Roses. It cleanseth the brest and lungs, cureth an old cough and impostumes of the brest, and of oll other inward parts, cleansing, ripening and healing the same.

94 *To make Syrup of Saffron.*

Take a pint of Renuive water, two ounces of Saffron finely beaten, and steepe it therein all night; the next day seeth it, and strain out the Saffron; then with sugar boile it up to a Syrup.

95 *Syrup of Fole-foot or Colts-foot.*

Take the leaves of Fole-foot, wash them very faire, and wipe them with a cleane linnen cloth leaf by leaf: then lay them on a cleane cloth to dry, till all the wet be off them: then beate them in a mortar, and put them into a Strainer, and wring out all the juyce you can  
out

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out of them, and put it into Glasses, and let it stand in them to settle all night; the next day poure out the clearest of the juyce from the Grounds into a faire Basen, and taking for every pint thereof a pound of sugar finely beaten,boile the juyce of Folefoot softly on a Charcole fire, and when you have well scummed it, put in the sugar according to his proportion: and so let them boile together, keeping it with due scumming,until (to see when it is enough) it will stand on a stiffe purle when you drop some of it upon a Plate of silver, or a Sawcer: then take it from the fire, pour it thorow a Jellie bag into a clean basen,putting first a branch or two of Rosemarie into the bags bottome, then keepe it stirring with a spoone, till it be lukewarme, for elie it will have a Creame upon it: So letting it stand all night in the basen well covered, the next day put it into such glasses as you mean to keep it in It is good to open the brest, and Lungs, and cureth old Coughes,

#### 96 *To make Syrup of Pomecitrons.*

Take Pomecitrons and cut them in halves, and juyce them; but beware you wring them not too hard lest it be slimy: and take to every pint of juyce three quarters of a pound of refined sugar, and boile it in an earthen pipkin till it come to the height of a syrup, and take heed in any case that you boile it not on too hot

a fire, lest it burne : and then when it is boyled enough , put it up and keepe it all the year.

97 *A Syrup against Melancholy humors, especially where there is wind in the stomach.*

To make this syrup , 'tis necessary to be expert in the Art ; for it must be made with great diligence.

Take water of Fumetory, of Hops, of Wormwood, of Maidenhaire, of each five pound : Herewith make a decoction, with these following ingredients. Take *Pollipodium* of the Oak, one pound, Sine leaves, *Epitimum*, ana four ounces, Cordiall flowers two handfulls, Maidenhaire one handfull, Liquoris, Cinnamon, Raisins, of each two ounces, of the four cold seeds two ounces ; make thereof a decoction according to art, and straine it ; then take foure pound of that Decoction, and put thereto the juice of Borrage, of Buglosse, and Hoppes, of each two ounces ; common Honie six ounces : then with white sugar make a syrup in good form, and aromatize it with muske and amber, putting thereunto one ounce of *Plyris* without musk, and then it is made.

The dose is from three to four ounces in the morning warme, and fast thereupon at least  
three

## 46 *Experiments in Preserving,*

three or four houres ; for this purgeth marvelously the melancholy humours , and all other gross humours , and dissolveth wind, and comforteth the heart.

### 98 *Syrup of Wormwood simple*

Take of the clarified juyce of common Wormwood, and clarified sugar, of each four pound ; make it into a syrup according to Art.

After the same manner are prepared simple syrups of Betonie, Borage, Buglosse, Caudus, Camomel, Succorie, Endive, Hedge-mustard, Strawberries, Fumetorie, Ground-ivie, St. Johns wort, Hops, Mercurie, Moutcar, Plantane, Apples, Purslaine, Raspberries, Sage, Scabious, Scordium, Hoadleek, Colts-foot, *Paul's* Betonie, and other juices not sowe.

### 99 *Syrup of Marsh-mallows.*

Take of roots of Marsh-mallows two ounces ; the roots of grass Sparagus, Liquoris, Raisins of the Sun stoned, of each halfe an ounce ; the tops of mallows, marsh-mallows, pellitory of the wall, burnet, plantane, maidenhair white and black, of each an handful ; red cicers an ounce ; of the four greater and four lesser cold seeds, of each three drams ; boile them in six pound of cleare water, till four remaine, which being strained , boile into a syrup with

*Conserving and Candyng. &c.* 47  
with foure pound of white Sugar.

100 *Syrup of Rhadishes.*

Take of garden and wilde Rhadish roots, of each an ounce; the roots of white Saxifrage, Lovage, Bruscus, Eringo, Rast harrow, Parsley, Fennel, of each halfe an ounce; the leaves of Batonie, Burnet, Penniroial, Nettles, Watercresses, Sampier, Maidenhair, of each an handfull; winter Cherries, Jujubes, of each ten; the seeds of Bazil, Bur, Parsly of *Macedonia*, Hartwort, Caraway, Carrots, Gromwel, the bark of the root of Bay-tree, of each two drachms, Raisens of the sun stoned, Liquoris, of each six drachms; boile them in twelve pound of water to eight, straine it, and with four pound of sugar, and two pound of hony, make it into a Syrup, and perfume it with an ounce of Cinnamon, and half an ounce of Nutmegs.

101 *Syrup of Popies.*

Take of the heads of both white and black Poppies, seeds and all, of each 50 drachms, Maidenhaire fifteen drachms, Liquoris five drachms, Jujubes thirty by number, Lettice seed forty drachms; of the seeds of Mallowes and Quinces (tied up in a thin linnen cloth) of each one drachm and a halfe, boile these in eight pints of water til five pints be consumed, when you have strained out the three pints remaining

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maining, adde to them Penides and white sugar of each a pound ; boile them into a syrup according to Art.

102 *Hony of Rosemary flowers.*

Take of Rosemary flowers a pound, clarified hony three pound, mix them in a glasse with a narrow mouth, set them in the Sun, and keep them for use.

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Experi-



*Experiments in*  
**PHYSICK & CHIRURGERY,**  
 Distillations, VVaters,  
 and Oyles.  
*Their Vertues and Uses.*

---

*1 Doctor Stevens his Water.*



Ake a Gallon of Gascoin wine of Ginger, Gallingal, Cinna-  
 mon, Graines, Cloves, Mace,  
 Nutmegs, Annis-seeds, Car-  
 away-seed, Coriander-seed,  
 Fennel-seed and sugar, of eve-  
 ry one a dram, then take of Sack and Ale a  
 quart apiece, of Camomill, Sage, Mint, red  
 Roses, Time, Pellitory of the wall, wild Marjo-  
 ram, wilde Time, Lavender, Penteroyal, Fen-  
 nel roots, Parsley roots, and Serwall roots, of  
 each half a handfull: Then beate the spice  
 small, and bruise the herbs, and put them all  
 together into the wine, and so let it stand six-  
 teen hours, stirring it now and then: Then  
 distill it in a Limbeck with a soft fire, and keep

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the first pint of the water by it selfe, for it is the best ; and the rest by it self, for it is not so good as the first. The principal use of this water, is against all cold diseases, it preserveth youth, comforteth the stomach, cureth the stone of what nature soever, using but two spoonfulls in seven daies. It preserved Doctor Stevens ten yeares bed-red, that he lived to ninety eight years.

### 2 *To make Cinnamon water.*

Of the best Cinnamon you can get, take one pound ; bruise it well, and put it into a gallon of the best Sack, and infuse it three daies and three nights , and then distil it as your *Aqua Calestis*.

### 3 *Angelica water.*

Of Cardus take and dry a handfull, Angelica roots three ounces, of Myrthe one dram, Nutmegs halfe an ounce ; Cinnamon, Ginger of each four ounces, Saffron one drachm and a halfe. Cardomons, Cubebs, Gallingle and Pepper, of each a quarter of an ounce, Mace two drachms, Grains one drachm ; Lignum-Aloes, Spikenard, *Fucus odoratus*, of each a drachme ; Sage, Borage, Buglosse, Violets, and Rosemary flowers, of each halfe a handfull : bruise these, and steepe them in a pottle of Sack twelve hours, and distil it as the rest.

4 *Aqua Mirabilis.*

Take three pints of White wine, one pint of *Aqua vitæ*, one pint of juyce of Salendine, one drachm of Cardamom, a drachm of Mellilot flowers, Cubebs a drachm, of Galingale, Nutmegs, Cloves, Mace and Ginger, of each a drachm; mingle all these together over night, the next morning set them a stilling in a glass Limbeck.

*The Vertues.*

This water dissolveth swelling of the Lungs, and being perished, doth help & comfort them; it sufficeth not the blood to putrefie; he shall not neede to be let blood that useth this water; it suffereth not the heartburning, nor melancholly or flegme to have dominion; it expelleth Urine, and profiteth the stomach; it preserveth a good colour, the visage, memory, and youth; it destroyes the Palsie. Take some three spoonfuls of it once or twice a week, or oftner, morning and evening, first and last.

5 *Balme water.*

Take Balm, dry three ounces, Thyme, Pennyroyal, of each an ounce, Cinnamon four ounces, a drachm of *Cardamus*, grains half an ounce, sweet Fennel seeds an ounce, Nutmegs and Ginger, of each a dram, Galingale one ounce, Calamus, Cypress, Cubebs and Pepper, of each two drachms, of Caper-foots half a drachm, of *Dipsamus* one drachm: bruise these things, and

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put them to a pottle of Sack, and steep them 24 hours, and then use it as the former waters.

### 6. *Another Balm Water.*

Take a gallon and a quart of Sack, put to it Annis seed and Fennel seed of each one pound, Liquorice scraped and bruised a quarter of a pound, of Coriander seed corrected, and Caraway seed, of each as much; Cowslip flowers clipt from the whites, and Rosemary flowers well pickt, of each one pound; of red Mints, wilde Time, of each a good handful, and of Balm 2 pound: steep all these first in the Sack 4 hours, in the brass pot wherein they shall be distilled, and then distil them in a Limbeck.

### 7 *A Barly water, to purge the Lungs and Lights of all diseases.*

Take half a pound of fair Barley, a gallon of running water, Liquorice half an ounce, Fennel seed, Violet leaves, Parselie seed, of each one quarter of a ounce, red Roses as much, of Isop and Sage dried, a good quantity of either, of Harts tongue twelve leaves, a quarter of a pound of Figs, and as many Raisins; still the Figs and Raisins, put them all into a new earthen pot, with the water cold, let them seeth well, and then strain the clearest from it, drink of this a good quantity, morning and afternoon, observing good diet  
upon

upon it ; it taketh away all Agues that come of heat, and all ill heat : it purgeth the Lights, Spleen , Kidnys and Bladder.

8 *A water for a sore Mouth.*

Take of Sage , Rosemary , and Woodbine leaves a like quantity , viz. a handfull and half of either , boyl them in a quart of running water , with as much of the best Allom as an Egg , and let them boyl to a pinte, then put in a pint of white Wine, and let them boyl again and so soon as it boileth , take it off the fire, and let it cool , and then put it up in a glass, and therewith wash your mouth morning, evening and at night , and other times as cause requires, till it be well.

9 *Another for the same use.*

White wine, and fair water, of each a quart; wine Vinegar a pint, red Sage a good quantity , Mercury two penniworth . Roch Allom half an ounce , Rosemary an handfull, Woodbine leaves somewhat more, and 3 spoonfulls of Honey ; seeth them together , and wash your mouth therewith.

10 *A Water for a sore Mouth, Legs, or any other places.*

Take of Woodbine leaves, Ribwort, Plain tain , Abinte of each an handfull ; English Honey purified three spoonfulls ,

D 5

Roch

Roche Allome a quantite; put all these into a quantity of running water, and let it sceth to pottle, or lesse; then keepe the water in a pure earthen vessel well glased, and wash the sore therewith twice a day.

11 *An excellent water for several diseases.*

Take Cloves, Cinnamon, of each an ounce, Mastick, Mace, Camphire, of each two ounces, beate all these to fine powder, and let them stand in six spoonefuls of good white wine vinegar, the space of foure and twenty houres, then put it into a pottle of good Rosewater, and let it stand two daies in some warme place, and then put thereto three quarters of a pound of good hard sugar, and distil it with a gentle fire. It is good for the mouth, scoureth the palleate; it keepeth the teeth white, and free from corruption, it cleareth the hands and face, being washed therewith.

12 *An approved water for the eyes.*

Take a new laid egge, and roast it hard, then cut the shell in the midst, and take forth the yolke of it, and put some white Coporas where the yolke lay, then bind the egge together againe, and let it lie untill it begin to be a water; then take the white forth from both sides of the egg, and put the same into a glasse of faire running water, and so let it stand a while,  
and



and straine it through a fair linnen cloth, and keepe it close stopped in a glasse, and therewith wash your eyes both morniuing and evening.

13 *A rare water to avoid gravel in urine.*

Take the seede of smal Lemmons, the seed of Oranges, one pound of Saxifrage, six pound of Balme, Scolopendria, Pellitory of the wall, Sparagus, Criioni, Iiop, Fennel roots, parsley roots, of each six ounces, stamp them all together, and make them in forme of a liquid unguent with the juice of Lemmons: distill it in a common Tin stillatory luted, keep the water in a glasse stop: the body must first be purged of crude humours, then take every morning and evening six ounces warme: use a diet, and refraine moist and cold meates, and this water will help the aforesaid griefes.

14 *Rosa solis.*

Take of Liquorice 8 ounces, Annis-seeds, Caraway, of each an ounce; Raisins stoned, Dates, of each three ounces; Nurmegs, Cinamon, Ginger and Mace, of each half an ounce, Galingale a quarter of an ounce, Cubbs a drachm, Figs two ounces, Sugar four ounces; bruise these, and distil it with a gallon of *Aqua visa*, as the rest; but when it is distilled, you must colour it with the herb *Rosa solis*, or else *Alkanet* root.

15 *Worm-*

15 *Wormwood water.*

Take of Wormwood two ounces and a half, Sage Bittony, and Rue, of each half a handfull, Rosemary-tops a handfull; Cinamon 3 ounces, Nutmegs half an ounce, Cloves and Mace of each half a drachm, Ginger one ounce, Galin-gale, Cubebs and Spikenard, of each a drachm and a half, of *Scordium* half an handfull, bruise these, and put them in a pottle of Sack, and a pint of *Aqua vita*, and steep them 24 hours, and distill them as the rest.

16 *Aqua Fortis.*

Take of Vitriol prepared as for oyl of Vitriol two pound, Salt Peter purged one pound; beat them together, and put them in a Retort well luted, place it in a furnace with a large receiver, and giving fire to it, distill it by degrees for 24 hours, rectifie the water in sand.

17 *Water of Snails.*

Take of the juyce of ground Ivy, Colts foot, Scabious, Lungwort, of each one pound and a half; the juyce of Purslain, Plantane, *Ambrosia*, *Pauls* Betony, of each a pound; Hogs blood, white Wine, of each four pound; Garden snails two pound dried Tobacco leaves eight; powder of Liquorice two ounces, *Alacampane* half an ounce, of *Orris* an ounce, Cotton seeds an ounce

ounce and half, the greater cold seeds, Annise-seeds, of each six drachms: Saffron one drachm; the flowers of red Roses six pugils, of Violets and Borage, of each four pugils; steep them three days warm, and then distill them in a glass Still in sand.

18 *An excellent water against the stone in the Kidnies.*

Take of the middle rind of the root of Ash bruised two pound, Juniper Berries bruised three pound, Venice Turpentine that is very pure two pound and a half, put these into 12 pints of spring-water, in a glass Vessel well closed, and there let them putrifie in Horse dung for the space of three months; then distill them in ashes, and there will come forth an oil and a water, separate the one from the other: Ten or twelve drops of this oil being taken every morning in four or six spoonfulls of the said water, dissolves the gravel and stone in the Kidnies most wonderfully.

19 *A Water for outward or inward Wounds, Impostumes, and Ulcers, and a sore Mouth.*

Take Plantain, Ribwort, Bone-wort, wild Angelica, red Mints, Betony, Egrimony, Sannicle, Blue-bottles, White-bottles, Scabious, Dandelion, Avens, Honey-suckle leaves, Bramble buds, Hawthorn buds and leaves; Mugwort,

wort, Daisie roots, leaves and flowers ; Wormwood, Southernwood, of each one handfull. Boile all these in a pottle of white wine, and as much spring water, till one half be wasted, and when it is thus boiled, straine it from the herbs, and put to it halfe a pound of hony, and let it boile a little after, and put it into bottles, and keepe it for your use.

Note that these Herbs must be gathered in *May* only; but you may keep them dry, and make your water at any time.

If the wound be inward, three or four spoonfulls morning and evening, wil in a short time ease and cure, if not too far gone, as almost nothing can recover the Patient.

If outward, it must be washed therewith, and linnen clothes wet in the same applyed thereto.

20 *A very Excellent Water against Wormes.*

Take of Wormseed bruised eight ounces, the shavings of Harts-horne two ounces, of Peach flowers dried an ounce, of Aloes bruised halfe an ounce, pour on these the water of Tanisie Rue, Peach flowers, and of wormwood, of each a pint and a halfe, let them (being put into a glass vessel) be digested the space of three daies, then distill them; cohobate this water three times.

This water may be given from half an ounce to three ounces, according to the age of the Patient.

21 *An excellent sweet Water.*

Take a quart of Orange flower water, as much Rosewater, add thereto of Musk million seeds grossly bruised four ounces, of Benjamin two ounces, of Storax an ounce, of *Libdanum* six drachms, of Lavender flowers, and sweete Marjoram, of each two pugils, of *Calamus Aromaticus* a drachm, distill all these in a glass Still in *Balneo*, the vessels being very well closed, that no vapour breath forth.

But upon urgent or sudden occasion, you may make a sweete water in an instant, by putting a few drops of some distilled oyles together into some Rosewater, and brewing them wel together.

22 *How to make artificial Tunbridge Water.*

This water proceeding from an Iron Mine, (as it is granted by all) is thus made: Take of the Mine or Ore of Iron, beat it very small, and put it into the Furnace expressed in p. 83. of *Joon French* his Art of Distillation; and there will come forth acid spirit and flowers, which you must mix together, till the acid spirit extracts the salt out of the flowers; then decant off the cleare liquor, which will have a strong taste and smell of Iron.

A few drops of this liquor put into a glasse full of fountaine water, give it the odour and taste

taste of *Tunbridg* water, and communicates the same operation to it.

It opens obstructions, purgeth by Urine, cleanseth the Kidnies and Bladder, helps pissing of blood, and difficulty of making water, it allayeth all sharp humours, cureth inward Ulcers and Impostumes, cleanseth and strengtheneth the Stomack and Liver, &c.

The dose is from one pint to six, but by degrees. Use moderate exercise after taking it, and fast seven or eight hours, til the water be gone out of the body.

### 23 *How to make artificial Epsome water.*

Take of the mine of Allome, or Allome stones, powder it very smal, and distil it in the furnace expressed in page 83. of *John French* his Art of Distillations, and there will distil over a certaine acid alluminish water, which must be mixed with a double quantity of Nitre-water. For Epsome water hath a certain kind of acid taste, which is partly nitrous, and partly alluminous, which proceedeth from nitrous air, and vapours arising from the fermentation of alluminous mines, being first mixed together, and then mixed with the fountains passing through the earth.

A few drops of this water put into a glasse full of fountaine water, will give it the odour and taste of Epsome water, so that the smell

or

or operation will scarcely be discerned from it.

This water purgeth sharp burning humors, cools an inflamed, and opens and obstructed body, cleanseth the Kidnies and Bladder, cureth inward Ulcers and Impostumes, and is a very good preservative against the Consumption, &c.

Fountaine water made acid with this liquor, may be taken from one to six pints: after it use moderate exercise, and fast till the water be out of the body. Onely some thin warme suppings may be taken to helpe its working; Some take this water warm.

24 *Spirit of Confection of Alkermes,  
its Vertues.*

It is an excellent comforter of the Spirits, vital, natural, and animal, in weake and delicate persons, and against all trembling, pensiveness, and sudden qualms of the heart.

25 *Spirits of Saffron, its vertues.*

It is good to comfort the vital Spirits against passions, trembling, and pensiveness of the heart, and helpeth all malignity oppressing it, and expelleth winde; suppresseth fumes which arise from the spleene, and go up to the head, and openeth the obstructions of it. It is excellent against all Melancholy; and very good  
for

for women in travel , for it comforteth and hasteneth delivery.

The dose is morning and evening one spoonful for three daies together.

*26 Extract of Ambergreece.*

Take a dram of Ambergreece, grind it very small on a Painters stone, then put it into a bolt head, then take of the best spirit of Wine, either Canary or Malago Sack halfe a pound , spirit of Clary two ounces , mingle them together well , and poure of the Menstrua one pint to this proportion of Amber, set them to digest in a gentle Balneo, about eight hours, shaking it together three or four times ; then take it out, and being cold, poure it forth , and put almost as much more of the mixed spirits , digested as before in a gentle heat by Balneo, then put it forth to the first extracted ; and adde half as much more spirits the third time, and digest it againe : and then have you extracted all the special part of the Amber , and leave nothing but a black dead earth of no value. Then take a pinte of the spirit of what herbe you wil use, and dissolve therein one pound of pure white sugar candy , or at the least twelve ounces, very finely powdered and searced thorow a fine searcer, for the speedier resolution thereof : It is best to dissolve it cold. This dissolution must be twice filtered thorow a thin  
cap



cap paper, to make it very perfect cleare; then take three parts of this dulcified spirit to one of your extract of Amber drawne with spirit of wine; then shake them well together, and let them stand in a square glasse very close stopped, until it shall be perfectly clear: one dram of this extraction of Amber will serve to dulcifie and make fit two quarts of the spirit of Mints, or Clary, or the like, and give it a most excellent taste, and efficacious vertues.

27 *Spirit and water of Wormwood, the lesser Composition.*

Take of the leaves of dried Wormwood two pound, Annis-seeds halfe a pound; steepe them in six gallons of small wines 24 houres, then distil them in an Alembick, adding to every pound of the distilled water two ounces of the best sugar.

Let the two first pound you draw out be called *Spirit of Wormwood*; those which follow *Wormwood water the lesser composition.*

28 *Spirit and water of Wormwood, the greater Composition.*

Take of common and Roman Wormwood of each a pound; Sage, Mints, Bawme, of each two handfuls; the roots of Gallanga,  
Gin-

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Ginger, Calamus-aromaticus, Alacampane, of each three drachms, Liquoris one ounce, Raisins of the Sun stoned three ounces, Annis-seedes and sweete fennel seeds, of each three drachms; Cinnamon, Cloves, Nutmegs, of each two drachms; Cardamons, Cubebs, of each one drachm: Let the things be cut that are to be cut, and the things bruised that are to be bruised; all of them infused in 24 pints of Spanish Wines for 24 hours; then distilled in an Allembick, adding two ounces of white sugar to every pint of distilled waters.

Let the first pint be called Spirit of Worm-wood, the greater Composition.

29 *Spirit and water of Angelica.*

Take of the leaves of Angelica eight ounces, of *Cardus Benedictus* six ounces, of Bawm and Sage of each four ounces, Angelica seeds six ounces, sweet fennel seedes nine ounces: Let the herbs (being dried) and the seedes be grossly bruised; to which add of the spices called *Aromaticum Rosatum*, and of the spices cal'd *Dianoscha Dulce*, of each an ounce and a halfe; infuse them two daies in thirty two pints of Spanish wine, then distil them with a gentle fire; and with every pound mix two ounces of sugar dissolved in Rosewater. Let the three first pound be called by the name of Spirit, the rest by the name of Water.

30 *Spirit of Wine extraordinary.*

Take the finest paper you can get, or else some virgin parchment, strain it very right and stiffe over the glass body wherein you put your Sack, Malmſie or Muscadine; oyl the paper, or virgin parchment with a pensil moistned in the oyle of Ben, and distil it in Balneo with a gentle fire, and by this meanes you shal purchase only the true spirit of wine. You shal not have above two or three ounces at the most out of a gallon of wine; which ascendeth in the form of a cloud without any dew or veins in the helme: Lute all the joynts wel in this distillation. This spirit wil vanish in the air, if the glasse stand open.

31 *Quintessence of Snakes, Adders,  
or Vipers.*

Take of the biggest and fairest Snakes, Adders or Vipers which you can get in *June* or *July*, cut off their heads, take off their skins, and unbowel them, then cut them into smal pieces, and put them into a glasse of a wide mouth, and set them in a warme *Balneo* that they may be wel dried, which they wil be done in three or foure dayes; then take them out and put them into a bolt head, and pour on them of the best alcolized Wine, as much as wil cover them six or eight fingers breadth

breadth; stop the glasse hermetically, and digest them fifteen daies in *Balneo*, or so long, till the Wine be sufficiently covered, which pour forth; then pour on more of the foresaid spirit of wine, till all the quintessence be extracted: Then put all the tinged spirits together, and draw off the spirit in a gentle *Balneo*, til it be thick at the bottome; on this pour the spirit of Wine caryophilated, and stir them well together, and digest them in a *Circulatory* ten daies; then abstract the spirit of wine, and the quintessence remaineth at the bottome perfect.

This quintessence is of extraordinary vertue to purifie the blood, flesh, and skin, and consequently all diseases therein. It cures the falling sicknesse, strengthens the braine, sight, and hearing; and preserveth from gray haire, reneweth youth, preserveth woman from Abortion; cureth the Gout, Consumption, causeth sweat, is very good in, and against pestilential infections.

### 32 *A liquor against the tooth Ach.*

Take of oyle of Cloves well rectified halfe an ounce, in it dissolve halfe a drachm of Camphire; adde to them of the Spirit of Turpentine four times rectified (in which halfe a drachme of Opium hath beene infused) halfe an ounce. A drop or two of this liquor put into a hollow tooth with some lint,

lint, easeth the tooth-ach presently.

33 *A Liquor to comfort smelling, and  
preserve the head.*

Take *Lignum aloes* two ounces, Annis-seede four ounces, *Calamus aromaticus* one ounce, Calamint dryed three ounces, common honey two pound, strong white wine twelve pound, let all these be infused for four dayes, and then distil it in *Balneo* ; and when you distil it, put into the Receiver six graines of Muske dissolved in two ounces of Rosewater, and distil away but three pound, the which keepe in a glasse close stopped ; and when you will comfort the smelling, wash the face and beard therewith, and you shall smell a favour of marvellous effect, which comforteth nature marvelously ; it comforteth the stomach, and helps a stinking breath ; it helpeth the mouth being ulcerated, and those that have the rupture in short time, if you wash it twice a day therewith ; it helpeth also women that are troubled with descension of the Matrix ; if you wet a cloth in it and lay it upon the mother, in short space it restores great health. Also it helpeth those that are troubled with the Meagrum, or paines in the head, coming of cold or winde ; if you wash the head with the said liquor, it presently giveth ease. It hath divers other vertues, which I will not now recite.

34 *To make an Antimonial cup, and to cast divers figures of Antimony.*

Take the best crude Antimony very well powdered, Nitre, of each a pound; of crude Tartar finely powdered two pound, mix them wel together, and put them into a crucible; cover the crucible, and melt them, and the Regulus will fall to the bottome, and be like a melted metal: then pour it forth into a brasie mortar, being first smeared over with oyl.

This Regulus (when you have made enough) you may melt again and cast it into what mould you please: You may cast it into the formes of shillings, or half crowns; either of which if you put into two or three ounces of Wine in an earthen glazed vessel, or glasse, and infuse in a moderate heat all night, you may have a liquor in the morning which wil cause vomit; of which the dose is from two drachms, to two ounces and half.

You may put a little Cinamon into the wine, to correct and give a grateful relish to it.

It is the custom to fill the Antimonial cup with wine, and to put as much wine round about betwixt that and the little earthen cup where it stands, and so infuse it all night, and then drink up all that wine; but I fear that so much wine wil be too much, as being three or foure ounces, when as we seldom exceed the quantity  
of

of two ounces of the infusion of Antimony.

These cups or pieces will last for ever, and be as effectual after 1000 times infusion, as at first: and if they be broken at any time, (as easily they may, being as brittle as glass) they may be cast again into what forms you please.

Note, that he that casts them must be skilful in making his spawde, as also in scowring them, and making them bright afterwards: for if they be carefully handled, they will look even as bright as silver.

35 *How to make the true spirit of Antimony.*

Take of the subtil powder of the Regulus of Antimony, as much as you please; sublime it out of it self, till it will sublime no more (stil putting what is sublimed to that which remains at the bottom) or with salt Armoniack six or seven times, remembring that then you must dulcifie it with warme water, by dissolving therewith the salt, and dry the precipitate afterwards. Set this fixed powder in a celler, laying it very thin upon a marble Stone; and in about six weeks, or two months it will all be dissolved into water, which must be filtered. Then evaporate part of this water, and let it stand two or three daies in the Cellar to crystallize; these Crystals purifie and drie: mix them with three times the quantity of the grosse powder of Tiles, and distil them in a

B

retort,

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retort, and there will come forth first a white spirit, and then a red, which you may rectifie in *Balneo*.

36 *The true Oyl or essence of Antimony is made thus.*

Take of the foresaid crystals, dissolve them in good rectified spirit of wine, digest them two months in *Balneo*, or hore dung; then evaporate the spirit of wine, and there will remain in the bottome, the true oyl or essence of Antimony.

Then take new crystals of Antimony, and let them imbibe either this oyl, or the foresaid spirit, till they will imbibe no more; then digest them two months in sand, and they will become a flowing fixt salt, and of excellent vertue.

The foresaid spirit, this oyl and essence of Antimony, may be equallized to *Aurum Potabile*, to all intents and purposes, according to a medicinal use, especially the fixt essence. The dose is five or six grains.

37 *Wormwood wine.*

Take a handful of dried Wormwood for every gallon of wine, stop it in a vessel close, and so let it remain in steep. So is prepared Wine of Rosemary flowers and Eye bright.



38 *To make an Artificial Malago Wine.*

First take a wine barrel well hooped and dressed, with one end being open, to which a close cover must be well fitted, which must be to take off, and put on at pleasure. Set it in a warm place, winter or summer, and fill it full with clear and pure water; to each three gallons put six pound of the best Malago Raisins, which you must bruise in a stone mortar, and then strew upon the water; upon each twenty gallons of which, you must cast an hand full of *Calx vive*; then cover the vessel close with the cover, and cast clothes upon it to keep it warm, and let it stand four or five days to work, as Wine or Beer doth when they be new; then see if the raisins be risen up to the top of the water; if so, then put them down again, and cover it again as before: let them thus stand three weeks or a moneth together, the Raisins being every fourth or fifth day put down in case they rise up. Then put a tap into the Vessel three or four fingers above the bottom, and try if it be good, and taste like wine; if not, let it stand a while longer; but if so, draw it off into another wine Vessel, and to every twenty gallons that you have drawn off, put a pint of the best *Aqua vite*, two new laid Hen-eggs, and a quart of Alligant beaten well together, and let it stand in a Cellar as o-

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ther wine doth, til it be clear, and fit to be drunk

39      *How to make artificial Claret wine.*

Take six gallons of water, two gallons of the best Cider, put thereunto eight pound of the best Malago Raisins bruised in a mortar, let them stand close covered in a warm place, the space of a fortnight, every two dayes stirring them wel together; then presse out the Raisins, and put the liquor into the said Vessel again; to which add a quart of the juice of Raspberries, and a pint of the juice of Black Cherries; cover this liquor with bread spread thick with strong Mustard, the Mustard side being downward, and so let it work by the fire side three or four dayes, then tun it up, and let it stand a week, and then bottle it up, and it wil taste as quick as bottle-Beer, and become a very pleasant drink, and indeed far better and wholsomer then our common Claret.

40      *How to make good Raspberry Wine.*

Take a gallon of Sack, in which let two gallons of Raspberries stand steeping the space of twenty four hours, then strain them and put to the liquor three pound of Raisins of the Sun stoned, let them stand together four or five dayes, being sometimes stirred together: Then pour off the clearest, and  
put

put it up in Bottles, and set it in a cold place. If it be not sweet enough, you may add some sugar to it.

41 *Oyl of Almonds.*

Take Almonds, blanch them, and put them into a pot, and set that pot in another pot of water that boileth, and the steam of the seething pot will arise and enter into the pot with the Almonds, and that will become Oyl, when they are stamped and wringed through a cloth: thus they make oyl of the kernels of Filberts, Walnuts, &c.

42 *Oyl of Sage.*

Take the Sage, and boil it in Oyl of Olives, till it be thick and greene: then straine the Oyl from the Sage, and reserve it.

43 *Oleum Laureum.*

Take Bay-leaves, grinde them wel, and boil them in Oyl of Olives til it be green, then strain it and cool it &c. This is for coldness in the Limbs, Palfies, and such mortifications, &c.

44 *Oyl of Tobacco.*

Take the Green leaves of Tobacco, cut them smal and put them into a glasse or gallipot wel stoppec, then fill it up with Sallet oyl, set it a good while in hot water, or in the Sun

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fourtie days, and you shall find it a precious Balme.

### 45 *Oyl of Roses,*

Take Sallet Oyl, and put it into an earthen pot; then take Rose leaves, clip off all the white, and bruise them a little, and put them into the oyl, and then stop the pot close with paste, and set it into a boiling pot of water, and let it boil one houre; then let it stand all one night upon hot Embers, the next day take the oyl and strain it from the Rose leaves into a glasse, and put therein some fresh rose leaves clipped as before; stop it and set it in the sun every day for a fortnight or three weeks.

### 46 *Oyl of Cream.*

Take Creame and seeth it softly upon some embers, and it will become an Oyle: this wil cure the gout in a hawks leg.

### 47 *Oyl of Swallows.*

Take two dozen or twentie Swallows out of the nest, a good handful of Rosemary, as much Lavender cotton, and as much Strawberry leaves, strings and all, stamp all these together, and fry them altogether in May Butter, or rather sallet Oyle, til the rawnesse be gone; then put it in an earthen pot fast stopp'd nine days, and then fry it again; wring it tho-

row a cloth, and keep it in a glasse or gallipot; and being warmed, annoint the place grieved therewith, it is good for all Aches, and for the shrinking of Sinews.

48 *The best pattern for Oyl of Roses.*

Take a pint of good Sallet oyl, or more, as you please, then take as much red Rose leaves, the white clipt off, three quarters of a pint, put them into a stone pot, stop it close with paste, and set it so long in a greater pot of boiling water, till the strength of the Roses be gone into the Oyl, then wring the Roses thorow a Canvas cloth, till they be drie, then put in new, stop them, boil, strain, and change them thus four or five times, til you think it strong enough of the Roses; then put it up for your use. This is the best pattern for these Oyles.

49 *The use of Oyl of Violets.*

Oyl of Violets, Camomile, Lillies, Elder-flowers, Cowslips, Rue, Wormwood, and Mint, are made after the same sort. Oyl of Violets, if it be rubbed about the Temples of the head, doth remove the extreame heat, aswageth the head-ach, provoketh sleep, and moisteneth the Braine, it is good against melancholy, dulnesse and heavinesse of the Spirits, and against swellings and sores that be over hot.

50 *The use of oyl of Camomil.*

Oyl of Camomil is good in glisters, for the Agues that come of collicive stoppings; it aswageth all paine and Ach, it cureth wearied and bruised parts, it loosneth and softneth hard and swoln parts, and openeth all which is stoped.

51 *The use of oyl of Lillies.*

Oyle of Lillies is good to supple, mollifie and stretch sinnews that be shrunk, it is good to anoint the sides and veines, in the fits of the stone.

52 *The use of the Oyl of Elder-flowers.*

Oil of Elder flowers is good for the hardness and paines of the liver and spleene, if the sides be therewith annointed; But you must not come neer the bottome of the bellie where the bladder lies, nor the hollow of the stomach: It is very good to apply to green wounds, with some lint dipped in it, for it cooleth and healeth them, and also festring sores.

53 *Oyl of Cowslips.*

Oyl of Cowslips, if the nape of the neck be annointed with it, is good for the Palsie; it comforteth the sinnews, the heart and head.

54 *The use of the Oyl of Rue.*

Oyl of Rue is good to be used in Glisters against the Collick and Stone: It is good for the Kings Evil, or any swellings in the throat; it doth warme and dissolve cold humors in any joint; it provoketh Urine, being annointed about the region of the Bladder; it is good to annoint the Spleene for the stopping of it.

55 *The use of the Oyl of Wormwood.*

Oyle of Wormwood is good for strains and bruises, and to comfort the stomach. It is made of the green herb, as are the Oyles of Camomile, Rue, and Mint.

56 *The use of the Oyle of Mint.*

Oyl of Mint comforteth the stomach, overlaid and weakned with casting: it doth drive back milk, and dry up womens breasts, and doth keepe them from being sore, being therewith annointed.

57 *To make the Oyl of Salerne.*

Take Southernwood, Wormwood, Lavender tender Crops, Rose leaves, Camomile, Saint Johns Wort, red Sage, Rosemary tops,

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of each one handfull ; cut them somewhat smal, as it were about an Inch long, and bruise them a little ; then put to them a pint of the best *Aqua vita*, and a pottle of the best Sallet-Oyl you can get : boyl them an hour and half upon a soft fire, keeping them from burning with continual stirring ; then strain it thorow a linnen cloth, and when it is cold, put it up in a glasse, and keep it for all cold infirmities. When you use it, warme the Oyl a little, and warme your hand against a Chafingdish of coales, and annoint the place pained therewith.

### 38 *How to compose the Oyl of Excester.*

Take one pound and a halfe of the Flowers of Cowslips, and steep them in three pints of the best Candy oyl, and let them so stand three weeks, or a month : and then take of Calamint, Saint *Johns*-wort, Sage, Egremony, So:thernwood, Penneroyal, Wormwood, Lavender, Parietarie, Rosemary, Camomile, Pellitory of Spain, Bay-leaves, Scabious, of each a handfull: beat them in a stone Mortar, as smal as you can, then strain the Cowslip flowers from the Oyle, and stamp them among the other herbs as smal as you can, and put them all together in a quart of white wine, & let them stand therein twenty foure hours, then put the Oyl to them, and boyl them upon a soft fire, til they be



be so incorporate together, that it is all become oyl : then letting it cool a little while , strain it into some earthen pan, there keep it till it be cold, and then put it up in some glass or gal-ly-pot.

55 *Oyl of Amber.*

Take of yellow Amber one part, burnt flints or powder of tiles two parts, distil them in a Retort in sand, keepe the white cleare oyl which comes out first, by it selfe ; then distill it on till all come out, keep both oyles severally, and rectifie them with water, gather the salt of Amber which sticks to the neck of the retort, and being purged by solution, filtration, and coagulation, according to art, keep it for use.

60 *How to make an excellent Oyl of Hypericon.*

Take flowers, leaves, and seeds of Hypericon as much as you list, beat them together, and infuse them in white-wine, that they may be covered therewith, and set them in the sun for ten dayes ; then put thereto so much oyl of Olives as all the rest doth weigh, and let it stand ten daies more in the sun : But look you weigh the oyl, to know how much it is ; then put thereto for every pound of oyl two ounces of Turpentine, and one drachm of Saffron ; and of Nutmegs  
and

and Cloves of each halfe an ounce; of Myrrh and Rosin of each an ounce, and of the root of Briony two ounces; put them all in a vessel of glasse, and mix them wel together, and then set them in a vessel of hot water, and set thereto an head of glasse and a Receiver wel shut, and boil it so long until no more will distil from it, which will be about twenty four hours; then take it out and straine it whilst it is hot, and keep it in a vessel of glasse. And when you use it, first heat it wel, and apply it upon a wound without using any tent at all. This is excellent for a green wound, especially if there be veins, sinnews, or bones offended or cut: It keepeth wounds from putrefaction, it cleanseth them, and easeth pain, and doth incarnate and skin them: It helpeth bruises, pains, aches, or swellings in any part; and is wonderful against venome or poyson.

61 *Oyl of St. Johns Wort.*

Take a quart of Sallad oyl, put thereto a quart of the flowers of St. Johns wort wel picked, let them lie therein all the year til the seeds be ripe; the glasse must be kept warme, either in the Sun, or in water, all the Summer until the seeds be ripe; then put in a quart of St. Johns wort seeds whole, and so let it stand twelve hours; then you must seeth the oyl eight hours, the glasse being kept open, and the

the water in the pot full as high as the oyl is of height in the glasse; then when it is cold, strain it, that the seeds may not remaine in the oyl, and then put up the oyle for your use.

*62 Oyl of yolks of Eggs.*

Boil the yolks till they be hard, and bruise them with your hands, or with a pestle and mortar; heat them in an earthen vessel glazed until they begin to froth, stirring them diligently that they burn not: being hot, put them in a linnen bag, and sprinkle them with aromatick wine, and press out the oyl according to art.

*63 To make oyl of Mandrakes.*

Take of common oyl two pound, juyce of Mandrake Apples, or (for want of them) of the leaves, four ounces; juyce of white Henbane two ounces, juyce of black Poppie heads three ounces, juyce of Violets, and tender hemlock of each one ounce: Set them all in the sun, and after the tenth day, boil them to the consumption of the juyce; then put in Opium finely beaten, and Syrax Calamitis dissolved in a little Turpentine, of each halfe an ounce.

*64 Oyl of Musk how made.*

Take two Nutmegs, Musk one drachm, Indian leafe or Mace, Spikenard, Costus, Mastick,

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Masticke, of each six drachms; Styrax Calamitis, Cassia lignea, Mirrh, Saffron, Cloves, Cinnamon, Carpobalsamum, or Cubebs, Bdellium, of each two drachms; pure oyl three pound Wine three ounces: bruise them as you ought to do, mix them, and let them boil easily till the wine be consumed, the Musk being mixed according to art, after it is strained.

### 65      *How to make oyl of Snakes and Adders*

Take Snakes or Adders when they are fat, which will be in June or July, cut off their heads, and take off their skins, and unbowel them, and put them into a glasse gourd, and pour out so much of the pure spirit of wine wel rectified, that it may cover them four or five fingers bredth, stop the glasse wel, and set it in *Balneo* till all their substance be turned into an oyl, which keep well stopt for your use.

This Oyl doth wonderful cures in recovering hearing in those that be deaf, if a few drops thereof be put warme into the ears. It's reported that some have been cured that were borne deafe, by using this oyle.

## 66 To make Oyl of Worms.

Take of Wormes of the earth washed and prepared half a pound, white wine two ounces, sweet oyl two pound; boyl them to the consumption of the wine, and the waisting of the wormes, then strain the Oyle, and reserve it for your use: It molifies, allwages paine, and is good for bruises, and pains in the Joynts.

## 67 An Oyl for the Palsey.

Take a new earthen pot, and fill it full of Camomil, and stop it well, and set it in another pot under ground for forty dayes, then take it up, and you shall find oyl therein, and anoint the place therewith: if it be thy head, anoint thy forehead; if thy hands, anoint thy wrists.

## 68 Oyl of Camphyre.

Take two ounces of Camphyre, dissolve it in four ounces of pure oyl olive, then put them into four pints of faire water, distill them all together in a glasse gourd, either in ashes, or Balneo, and there will distil both water and oyl, which separate and keep by it self; it is good against putrefaction, fits of the Mother, passions

passions of the heart ; a few drops may be taken in any liquor, or the brest annointed therewith.

69 *To make oyl of Galbanum.*

Take the purest Galbanum you can get ; and put it into a glasse, close luted, then let it in Balneo Mariæ, until it be dissolved ; then distil it with a soft fire , and thence will come forth a faire yellow oyl, the which separate ; this oyl being drunk, is good against an old Cough ; and for such as are broken and bruised within, against Crampes, and shrinking of of sinews ; It is good against all venome , it is good against the Mother ; it is good to annoint the side against the hardnesse of the milt.

70 *Oyl of Frankinsence.*

Take Frankinsence, as much as you will, and put it into a Retort of glasse well luted, and put thereunto for every pound of stufte, four ounces of clean sand, and then distil it with a gentle fire until all the substance be come forth, and you shall have both water and oyl, which ye must separate : the water is good against wind in the stomack ; the oyl helpeth wounds, in three or four dayes ; it helpeth  
all

all aches, and bruises, if ye anoint them therewith.

71 Oyl of *Lignum vitæ*.

Take the freshest wood you can get, then put it into a vessel of glasse wel luted, and set it in horsedung to digest, then take it forth, and distil it with a gentle fire, and thou shalt have both oyl and water, the which you must separate; then take the feces and put it into a new earthen pot, and set it in a furnace until it be burnt into Ashes, then take the ashes, and make thereof a Lye of Fumetory water, and when the water will be no more sharp, cast then away the ashes, and vapor away the water with a soft fire, and in the Bottome will remain a salt, which you shal dissolve and congeal until it be clear and fair. The water is to drink with wine; the oyl is to annoint sores or aches; it is also good against the Pox, Gout, or Palsie.

72 Oyl of *Rosemary flowers*.

Take Rosemary flowers and stamp them; then put it into a glasse with strong wine, and stop it close, then set it in the Sun five or six dayes, and then distil it with a soft fire, and thou shalt have both Water and Oyle,  
the

the which you shall separate, and keep close in a glasse. It helpeth against all pains in the head ; it comforteth the memory, it is good for the eyes, it breaketh wind, and helpeth the Collick : the oyl helpeth all diseases of the body, that come of cold and moist humours, it helpeth the Canker, and Fistula.

## OINTMENTS.

### 73 *An oyntment for a Rupture.*

Take of Sanicle two handfals, of Adders-tongue, Doves foot, and shepherds purse, of each as much, of Limaria one handful, chop them somewhat smal, and boile them in Deers suet, until the herbs be crumbly and waxe dry.

### 74 *Flor Unguentorum.*

Take Rosin, Peroline, Virgin Waxe, of each halfe a pound, melt all these together and put into them one quarter of a pound of Rosemary tops bearen small ; put then to them all together, a pottle of white wine, let them boile wel together, then strain them through a course linnen cloth into a pot or pan, and when it is cold, put the wine from it as much as wil, and melt the medicine again, and put therein two ounces of Camphire, Venice Turpentine one quarter of a pound, Sallet oyl half a pint, let it boile a little, and put it up in some gally-pot



gally-pot for your use. It is good for new or old wounds, for sinews shrunke, started, or sprung, to draw out thorns, or broken bones, healeth Biles, all Aches of the reines and backe, swelling of the members, and the emerauds.

75. *Unguentum Populionis*, commonly called *Pompillion*.

Take a gallon of Bores grease, as much of Popplebuds when they first put out, and a handful of Smallage; stampe the herbes and the Bores grease together, put them together in an earthen pot well stopped, and set it in an horse dung-hill fourteen days together; then boil it over the fire about a quarter of an hour, keeping it still with stirring: when you are ready to take it off the fire, put thereto halfe a pint of the best Sallet or Olive oyl, and stir them wel together; then let them boil a little, and strain it into an earthen pot, which being close covered, will keep good seven or eight years.

76. *Doctor Lewins Unguentum Rosatum*, good for the heat in the Back.

Take a certain quantity of Barrows grease, of oyl of sweet Almonds and Rosewater, eith er red or damaske, of each a like quantity, but of  
neither

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neither so much as of the Hogs grease; beat them together in an oyntment, put it in some gally pot, and when you would use it, heat it, and therewith annoint the Back and Reins.

77 *Unguentum Sanativum*

Take of Turpentine one pound, of Wax six ounces, oyl of Camomile halfe a pint, put all together in a pan, and put to it a handful of Camomile bruised or cut very small: boile them upon a soft fire til they be wel melted and no more: then take it from the fire, and strain it into a clean pan, and so let it cool all night, and in the morning put it up for your use. This Ointment is good for any cut, wound, or breaking of the flesh, it eateth away dead flesh, and ranklings, and doth heal again quickly.

78 *Ointment of Red Lead.*

Take of oyl of Roies a pound and a half, red lead three ounces, Licharge two ounces, Ceruss one ounce and half, Tutty three drams, Camphire two drachms, Wax an ounce and a half, make it into an ointment according to art, with a pestle and mortar made of lead.

79 *A bitter Ointment.*

Take of oil of Rue, Savin, Mints, Wormwood, bitter Almonds, of each an ounce and

a half; juyce of Peach flowers and leaves, and Wormwood, of each halfe an ounce; powder of Rue, Mints, Century the less, Gentian, Tormentil, of each one drachm; the seeds of Colworts, the pulp of Colocynthis, of each two drachms, Aloes Hepatick three drachms, Meal of Lupines half an ounce, Myrrh washed in grasse water a drachm and half; Buls gall an ounce and a half; with a sufficient quantity of juyce of Lemons, and an ounce and a halfe of Wax; make it into an Ointment according to art.

80 *A pectoral Ointment.*

Take of fresh Butter washed in Violet water six ounces, oyle of sweet Almonds four ounces, oyl of Cammomile and Violets, white Wax, of each three ounces, Hens and Ducks grease, of each two ounces, Orris roots two drachms, Saffron half a drachm; the two last being finely powdered, the rest melted and often washed in Barly or Hyssop water; make an ointment of them according to art.

81 *An Ointment for an Ach, to be made at any time of the year, and is approved good, and hath helped old pains, griefs and aches.*

Take Stears gall, Sallet oyl and *Aqua vita*, of each five spoonfuls, boil them together a little, and therewith annoint the place pained by the  
the

94      *Experiments in Physick,*  
the fire, and lay a warm cloth on it.

82      *An Oyntment for the Sciatica.*

Recast a handful or two of Onions, and take Neatsfoot oyle, and *Aqua-vita*, of each a pint : stamp, or rather boil all these together to an oyle or ointment ; and strain it into a Gallipot, and therewith annoint the place grieved, as hot as you can endure it, morning and evening.

83      *An Oyntment for any wound or sore.*

Take two pound of Sheeps suet, or rather Deers suet, a pint of Candy oyle, a quarter of a pound of the newest and best Bee-wax : melt them all together, stirring them well, and put to them one ounce of oyle of Spike, and half an ounce of the Goldsmiths Boras, then heating them again, and stirring them all together, put it up in a Gallipot, and keep it close stopped, til you have cause to use it. This is an approved ointment to cure any wounds or sores, new or old.

84      *A Purge to drive out the French Pox, before  
you use the Oyntment.*

Take half a pint of good *Aqua vita*, one ounce of Treacle of Gene, one quarter of an ounce

ounce of *Sperma cari* ; boil all these together on a soft fire, half a quarter of an hour, and let the Patient drink this as warm as he can, and lie down in his bed and sweat : and if any of the disease be in his body, this will bring it forth, and bring him to an easie loosenesse. This is thought the best and surest of all other Cures, for this infirmity.

85 *The Ointment for the French Pox.*

Take Barrows grease well tryed from the filmes, beat it in a Morter, till it be small and fine : put thereto of Lethargy one ounce, of salt Peter two ounces, both in fine powder : of *Sal-gemme*, one ounce, of Mastick in fine powder two ounces, of *Olibanum* in powder one ounce, of oyl of Spike one ounce, oyle of *Pulliolum* one ounce, of Turpentine one quater of a pound ; beat all these together into a perfect Ointment, and therewith annoint these places.

86 *What places to annoint for the French Pox, Viz.*

The principal bone in the nape of the neck without the shoulder places, taking heed it come not neer the Channel bone, for then it will make the throat swell, else not ; the elbows on both sides ; the Hip-bones ; the Shars ; the knees, the Hams and the Ankles : If the Patient have no Ach, annoint not these places, but onely the  
Sore,

96      *Experiments in Physick,*

Sores till they be whole. If there be any knobs lying in the flesh (as many have) annoint them often, and lay lint upon them, and browne paper upon the Lint; and keep the Patient close out of the air, and this used will make him whole in ten daies by the grace of God.

87 *Another purge to heal the French-Pox without Ointment.*

Take a great handful of *Carduus Benedictus*, of unset Leeks leaves and all, if they be great six, if smal 10; cut these herbs smal, and put them in an earthen pan, and with a quart of smal Ale or white Wine, and one ounce of *Coloquintida*, boil them to half a pint of liquor, then strain out the liquor, and keep it in a glass, and two or three dayes before you set the Patient to sweet, if his body be of a strong constitution, let him drink half of it; if he be weak, a third part thereof, taking care that the Sign and day be good to purge in.

88 *An Ointment to kill the Worms in little children.*

Take oyle of Wormwood, oyle of Savine, and the powder of *Aloe Cicatrina*, finely beaten, mix them together, warm them and annoint the belly therewith morning and evening, and this will kil the belly worms; for stomack worms annoint the stomack with oyle of Wormwood, and the belly with oyle of sweet Almonds

Almonds. You must not use any Savine in medicines for Maiden children, but in stead of oil of Savine, take as much of an Oxe's Gall.

89 *For the Worms.*

Drink Mares milk as hot as you can have it from the Mare, in the morning fasting.

90 *An excellent good Medicine or Salve for any Ach coming of cold, easie to be made by any Country good housewife.*

Take of good Neatsfoot oil, Honey and Wax a like quantity, boil them well together; Then put to them a quarter so much of *Aqua vita* as was of each of the other: and then setting it on the fire, boil it till they be well incorporated together; then spread it upon a piece of thin leather, or thick linnen cloth, and so apply it to the place pained.

91 *For a pain or Ach in the Back.*

Take Nepe, Archangel, Parsly and Clary, of each half a handfull, wash them clean, cut them small, and fry them with a little sweet Butter, then take the yolks of three or four Eggs, beat them well together, and put them to the herbs, fry them altogether, and eat them

98 *Experiments in Physick,*

fasting every morning, with some Sugar to take away the unfavorinels of the herbs. Some use to take onely Clary leaves, and Parsly washed, not cut; or Clary leaves alone, and pouring the yolks of the Eggs upon them, so fry them and eat them.

92 *A Searcloth for all Aches.*

Take Rosen one pound, Perrosen a quarter of a pound, as much Mastick, Deers Suet the like, Turpentine two ounces, Cloves bruised one ounce, Mase bruised two ounces, Saffron two dachms; boil all these together in oil of Camomile, and keep it for your use.

93 *An excellent Ointment for any Bruise or Ache.*

Take two pound of May Butter purified, pour it out from the dregs, and put in it of Broom flowers, and Elder flowers, of each a good handful, so clean picked that you use nothing but the leaves; mix them all together in a stone pot, and boil them seven or eight hours in a Kettle of water, being covered with a board and kept down with weights, keeping the Kettle alwayes full of water, with the help of another Kettle of boyling water ready to fill up the first as it wasteth; and when it waxeth somewhat cool, but not cold, strain the ointment



ment from the herbs into a Gallipot, and keep it for your use.

94 *The cure of grievous pains and aches in the Body.*

A dose of *Aromatico Leonardo*, and the application of *Emplastrum fatidum*, is an approved cure for grievous pains and aches in the knees, shoulders, or other parts.

95 *Aches coming by the Pox healed.*

Purgetwice or thrice with the said *Aromatico Leonardo*, then take for four or five dayes together, half a drachm of the extract of *Hermoadactiles* with white wine; then to the articular parts grieved, apply *Emplastrum fatidum*. This hath in short time cured one of a dark melancholy complexion, who was given over for incurable.

96 *Back weak or diseased to strengthen, &c.*

Take the pith of an Oxes back, wash it in Wine or Ale, and beating it very small, strain it through a course cloth, and make a caudle of it with Muscadine or strong Ale, boil therein a few Dates sliced and the stones taken out, and drink it first and last as warm as you can, walking well, but temperatly after it: Toasted Dates often eaten are very good for the same.

97 *To take the Ague out of any place.*

Take Vervine and black Hemlock, of each an handfull, boil them in a pint of fresh Butter till they be soft, and begin to parch again: Then strain the Butter from the herbs and put it into a gallipot, and two or three times a day annoint the place grieved, with a spoonfull or two thereof. *Probat.*

98 *For the Ague in children, or women with child.*

Take Venice Turpentine, spread it on the rough side of a piece of thin leather two fingers breadth, and strow thereon the powder of frankincense finely beaten, and upon it some Nutmegs grated; Binde this upon the wrists an hour before the fit comes, and renew it still till the fit be gone.

99 *An easie and approved Medicine for a quartain Ague.*

Take a white flint stone, (for it will best endure the fire without breaking) burne it in the fire till it be red hot, then quench it in ordinary Beer, and let the Patient drink of it a little before the fit cometh, and likewise in the fit. Let this be done three or four severall dayes,

dayes, at the time, when the fit is expected. A woman by this onely medicine did cure divers of quartain Agues, when long and much Physick could not prevail.

100 *An Almond milk to cool and induce sleep.*

Take sweet Almonds blanched five pound, beat them in a stone mortar, sprinkling them now and then with a little barley water; last put a quart of barley water to them, and four ounces of fine sugar; then strain it, adding two ounces of Rosewater. This may be drawn out with chicken broth, and sweetened with Sugar Candy in stead of other sugar.

101 *For an Andcome.*

Put half a dozen knots of a young oak into a fire pan, and burn them to a red coal; and take Bores-grease and fine suet, and two or three corns of salt, and stamp them very fine, and so make a plaister of it; and if it do draw and heal too fast, lay lime underneath the salve; dresse it twice a day in winter: and thrice in summer.

101 *Liquid Amber, and its medicinal vertues.*

Take *Liquid amber*, and distill it in a retort, and there from will come a red oil. This oil is used against all indispositions of cold, and moisture, or wind. The same healeth scabs, and is good for wounds. If you anoint the stomach therewith, it will exceedingly comfort the same; for it is a thing incorruptible, and like unto *Balsamum*.

103 *A most Sovereign Balsam for severall diseases.*

Take five pints of Sallet oil, one pound of Venice Turpentine, half a pound of Virgine Wax, six ounces of red Sanders, half a pint of Damask Rosewater. First put your oil with six spoonfuls of Rosewater into a clean skillet, or new pipkin, and let it boil a quarter of an hour; wash the Turpentine with the rest of the Rosewater, pare the wax clean, and cut it into thin slices, and put it into another clean skillet or new pipkin with the Turpentine; Let them be wel melted and mixed together: then poure the water from the oil (if you can see any) and put it into the Wax and Turpentine, and let them boil upon a gentle fire a dozen walms: Then take it off,  
and

and put in the Sanders by two ounces at a time, mingling and stirring it well : then let it boil a dozen walms more, stir it to avoid burning, then strain it into a bason, and fill it into gallipots.

104 *A Pretious drink for divers diseases.*

Take a good quantity of Rosemary, (when it hath the full sap in it) and bruise it in a Morter, and put it into a linnen cloth, and put it in some Rhenish wine, and tye to the Bagge of Rosemary a stone, whereby it may sink into the bottom of the vessel, let it remain in it for the space of three or four dayes, then take it forth, and put it into a Dyet pot, with a Gallon of the same Rhenish wine, and seeth it, scumming of it clean untill it be half consumed away, then put it into a glass with an hole in it, within an inch of the bottome, that you may put in a quill to draw forth the Wine from the lees, then put it into a clean Vessel, and stop it very close, drink it not till it be a month old, and then take a glass full, morning and evenings; it is good for all defects in women, cureth the trembling of the heart, it helpeth the cough, it restoreth appetite, it purifies the blood, it is also good to wash any wound or sore.

105 *For a sudden bleeding at the nose.*

Burn an Egg shell in the fire, till it be as black as a coale, then beat it to a fine powder, and let the party snuffe it up into his nostrils.

106 *A remedy for the spitting of blood, occasioned by the breach of some vein in the brest.*

Take Mice dung beaten to powder as much as will lie upon a groat, and put it into half a glasse full of juice of Plantane with a little sugar, and so give the Patient thereof to drink morning and evening: continuing the same he shall be sound.

107 *To stop bleeding of a wound.*

Take vervine dried and make it in powder, and put it in the wound, and it will leave bleeding. Burn also the sole of an old hose, and put in the Ashes into a wound, and it will leave bleeding.

108 *To stop inward bleeding.*

Drinke the juyce of Nepe, and it will help you.

- 109 *A Medicine for those that are given to bleeding.*

Make a Posset, take off the curd, and take liver-wort and beat it, and put the juyce thereof into the Posset-drink, and drink it morning and evening warm.

- 110 *To stanch bleeding at the nose.*

Take Boleamanack and the white of an egge, and vinegar, and beat them together and make plaisters thereof, and lay them to your temples.

- 111 *To heal the Cut or sore Brest of a Woman.*

Take Bugloss and yarrow of each two handfulls, stamp them, and strain them with the third part of a pint of good Ale, then stamp the herbs again, and strain them with an other third part of a pint of good Ale, then stampe and strain them again the third time, and you shall have neer a quart of the Ale, keep this in a glass close stopp'd, and let the patient drink of it first in the morning, and last in the evening three spoonfulls at a time; but if you make this for a sore brest, if the brest be broken, take three handfulls of Yarrow.

- 112 *A Medicine to breake and heal sore  
brests of Women, used by Midwives,  
and other skilful women  
in London.*

Boil Oatmeale of the smallest you can get, and red Sage together in running or Conduit water, till it be thick enough to make a Plaster; and then put into it a fit proportion of hony, and letting it boil a little together, take it off the fire, and while it is yet boiling hot, put thereto so much of the best Venice Turpentine as will make it thick enough to spread; then spreading it on some soft leather, or a good thick linnen cloth, apply it to the brest, and it will first break the sore, and after that being continued, will also heal it up.

- 113 *To drie up a womans Brest.*

Take of oil of Linseed and English hony of each a penny worth, white wax half a penny worth, and half a quarter of a pound of sweet Butter; boyle all these to a plaister and lay it on the brest. Master Buxton. Colchester.



114 *An approved Medicine, to encrease milk  
in a womans Brefts.*

Take Fennell roots, and Parsenip roots, and let them bee boiled in broth made of Chickens, let the woman eat of the same rootes, mixed with fresh Butter, which must be as new made as possibly may bee gotten, *Probatum est.*

115 *For a stinking Breath.*

Take Rosemary leaves with the blossomes, if you can get them, and seeth them in white Wine, with a little Myrrhe and Cinnamon, and you shall finde a marvellous affect, if you use it often in your mouth.

116 *A Gargle for an unsavory breath.*

Take Rosewater, Mirtle water, Orange flower water, of each two ounces; Musk three grains, salt a little more, Musk and Ambergreece you may put in for greater persons.

117 *For the Canker in a womans Breft.*

Take Goose dung and Cellydony, stamp them well together, and lay it plaister-wise to the  
the

108 *Experiments in Physick,*

the sore; it wil' cleanse the Canker, kill the worm, and heal the sore.

118 *For the Canker in the mouth.*

Take the juyce of Plantane, vinegar and Rosewater, of each a like quantity, mingle them together, and wash the mouth often with them.

119 *Of the Catarrhe, or Rhume in the head.*

The Catarrhe is a moist vapour which assaulteth the head, and afterwards fallerh down again into the stomack, where it ingrosseth and corrupteth. This moisture hath its beginning of the moisture of the lungs; and until the lungs be discharged thereof, the Catarrhe will continue in its force. It is predominant more in the flegmatick then other constitutions. Such as are troubled with it, are not long lived, because their lungs consume by little, and little, and thereupon they are troubled with the Pusick, and consequently perish, if not quickly relieved. See a rare secret to cure the same.

Take *Pulmonaria* and *Sena* that is fresh and new, infuse them in wine and water over a gentle fire, till the wine have drawn out the vertue; then strain it, and put thereto some  
Quin-

Quintessence *Leonardo*, and keepe it close in a glasse: Let the Patient drink every morning three ounces lukewarm, for twenty daies together; let him eat good nourishing meates, for they agree wel with this disease: If the patient be not too far spent, you shall see your cure perform'd in a short time. In the meane time, if the patient be weake, let him take new laid Egges, and good white-wine: if the humidity be perceived not to be quite expelled and evacuated, then give him *Aromatico Leonardo*; afterward comfort him with Restoratives and Cordials, to make him strong; and no doubt, by the help of God, he shall be cured.

110 *For young children that are weak in their limms, and can neither go nor stand.*

Take Sage, sweet Marjorome, of each a like quantity, beat them very wel together, and strain out the juyce, and put it into a double Vial glasse, fill the glasse as full as it can hold; then stop it with paste very close, and cover it with thick paste all over, and then set it in an Oven, and there let it stand so long as a great loaf requires time to be thoroughly baked; then take it out, and let it be cold, then breake the Paste round about it, and if the juyce be grown thick,

thick, break the glasse, and put it into a gallipot, and keep it. When you wil use it, take the quantity of two spoonfuls at a time, and as much marrow of an Ox leg, melt them together and mingle them wel, and both morning and evening annoint therewith (as warm as can be endured) the tender parts of the childs thighs and legs, and knees, chafing them wel with your warme hands; an so in a short time (through Gods blessing) it wil be able to stand and go. Successfully proved.

121 *For breaking out of childrens heads.*

Take of White wine and sweet Butter, a like quantity, boil them together till it come to a salve, and so annoint the head therewith.

122 *A medicine for the swelling of a childs Cods.*

Bray red Rose leaves, and boil them in red wine an hour; then wet a cloth in it, and lay it to the childs Navel as hot as can be endured.

123 *To heal children of the Lunatick disease.*

This disease happeneth to children by reason

son of a worm with two heads, which breedeth in their bodies, which coming to the heart cauſeth ſuch a paſſion in the child, that oft times it kills them. The remedie whereof is this, Dry the tender ſtalks of a Wilding tree in the ſhadow; then ſtamp them wel, and ſift them, and take of the ſaid powder, and roots of Gentian, myrrh and long Pyome, of each a quarter of an ounce; all theſe well beaten to powder you muſt put in a diſh, or ſome other veſſel, and moiſten them with a little water; then take of it with your two fingers, and wet the lips and mouth of the child: Do this three or four times, and you ſhal ſee the worm come forth dead with the excrements.

*124 For a Conſumption.*

Take Aſh Keyes, ſo ſoone as they looke withered, ſet them into an oven (the bread being drawn) in a pewter or rather an earthen diſh, and being ſo dried, pil off the outside, and reſerving the inner part of the ſeede or Keyes, beat them to fine powder, and either mix it with good Engliſh Honey, and ſo eat of it firſt and laſt, morning and evening, a pretty deal of it at once, upon the point of a knife; or elſe drink of the powder in ſome poſſet Ale or thin broth. Mares milk drunke alſo warme morning and evening, is a ſoveraign Medicine for it.

115 *To make a China Broth for a Consumption.*

Of *China* root thin sliced take two ounces, steep it in fair water twenty four hours, letting it stand warme all the time, being close covered in an earthen pipkin or iron pot; then put to it a good Cockrel, or two Chickens clean dressed, and scum it wel; then put in five leaved grais, Maidenhair, Harts tongue, of each halfe a handful, Dates twenty sliced, two or three Mace, and the bottome of a manchet; let all these stew together, until not above one quart remaines, then straine it, and take all the flesh, and sweet bones, beat them in a stone mortar, and strain out all the juyce with the broth, then sweeten it with two ounces of white sugar candy in powder, and take thereof halfe a pint at once early in the morning warm, and sleep after it if you can, and two hours before supper at your pleasure; when you steepe the root, slice two drachms of white Sanders, and as much red, and let them boile in the broth.

116 *A Broth for a Consumption.*

Take a course Pullet and sow up the belly; and an ounce of the conserves of red Roses; Borage, and Buglosse flowers, of each of them halfe an ounce; Pine apple kernels, and Pistaties, of each halfe an ounce bruised in a Mortar;

Bar ; two drachms of Amber powder, all mixed together, and put into the belly; then boil it in three quarts of water with Egimony, En live, and Succory of each a handfull; Sparrow grass roots, Fennel roots, Caper-roots, and an handfull of Raisins of the Sun stoned; when it is almost boiled, take out the Puller, and beat it in a stonemortar, then put it into the liquor again, and give it three or four walms more; then strain it, and put to it a little red Rose-water, and half a pint of white Wine, and so drink it in a morning, and sleep after it.

127 *An approved Jelly for one  
in a Consumption.*

Take a Cock newly killed, and scald him, and wash him cleane; then take a leg of Veale, and cut away all the fat from it, and let them lie in water the space of five houres, and see the them together in a gallon of faire running water, scumme off the fat, until you leave none at all on, and let it see the over a soft fire, until the broth be half consumed. Then put to it a pottle of White-wine, and let it boile til it come to a quart, and put in the whites of new laid eggs, clarifie it, and let it run through a Jelly bag, then set it on the fire againe, and put into it an ounce of grois Cinnamon, and a pound of fine sugar, and let it run three or four times through a Jelly bag againe, and ha-

114 *Experiments in Physick,*  
having made a Jelly of it, eat thereof  
cold.

128 *An excellent Confortative for the Stomack, helping digestion, warming the brain, and drying the Rheumes.*

Take two ounces of good old conserve of red Roses, of chosen Mithridate two drachms; mingle them wel together; and eat thereof to bedward the quantity of a Hasel nut: This doth expel all windiness of the stomack, expelleth raw humours, and venomous vapours, causeth good digestion, drieth the Rheum, strengtheneth the memory and sight.

129 *For the Corns on the feet or toes.*

First pare away the corns, then take a black snail and bruise it, and put a drop or two of the juyce thereof into the place grieved, and put thereto a little powder of Sandphire; and it wil take away the corne very speedily.

130 *A Cordial for the Sea.*

Take of Syrup of CloveGilly-flowers, Mr. Mountfords water, and Cinnamon water, of each an ounce; *Confectio Alchermis* one drachm, Borage water an ounce and half, the like of Mint-water; temper all these together  
in



in a Cordial, and take a spoonful at a time, when you are at Sea.

131 *For the Ptisick and dry Cough.*

Take the lungs of a Fox, beat them to powder; take of Liquoris and Sugar Candy, a good quantity, a smal quantity of Cummin, mix all these wel together, and put them in a bladder, and eat of it as often as you think good in the day.

132 *An excellent Medicine for the Cough of the Lungs.*

Take Fennel and Angelica, of each one handfull, the leaves in Summer, roots in winter, sliced figges twelve (but if the body be bound, twenty at least) greene Liquorice (if you can) two or three good sticks, scraped and sliced, Annis seeds cleaved and bruiled two good spoonfuls, two or three Parsly roots scraped and the pith taken out, and twenty leaves of Folefoot; boil all these in three pints of Hyssop water to a pint and half, then strain it out into a glass, putting as much white Sugar Candy to it, as will sweeten it: Drink hereof being warmed, five spoonfuls at a time, first in the morning, and last in the evening, taking heed that you eat nor drink any thing two houres, before or after: continue this til it be all done.

133 *A Medicine for the chin-Cough  
for a child.*

First take Bores greafe, and warme the sole of the feet at the fire ; then chafe them with it, and go to bed and keep them warm by lapping clothes about them.

134 *A Diet drink to cleer and temper the blood.*

Take Scurvy grafs halfe a peck, Brooklime, Watercresses, Acrimony, Maidenhair, Liver-wort, Borage, Buglois, Betony, Sage, sweet-Marjoram, Sea-wormwood, tops of greene Hops, Fumitory, of each a good handful, Iyoric, Harts-horn, and yellow Sanders, of each one ounce ; red Dock roots two ounces ; Parsly, Fennel, Asparagus roots of each an ounce, Raisins half a pound ; boile these very well in a gallon of Beer, then stamp and strain them, and put it into three gallons more of Beer to worke together.

35 *A Diet drink to open and temper the Liver*

Take the roots of Fennel, Parsly, Dock, Corroch, Kneeholm, of each half a good handful ; the leaves of Endive, Buglosse, Fumitory, Harts-tongue,

tongue, Agrimony, garden Wormwood, Ge-  
trach, of each a good handful ; the bark of the  
roots of Capers half an ounce ; boil these in a  
convenient quantity of Whey, til a third part  
be spent ; then clarifie the same : Hereof drink  
in the morning fasting at the least half a pound  
at a time.

136 *A Diet drink for a Canker in  
the mouth.*

First get a Diet pot of the common sort, put  
into it halfe a pound of Liquorice scraped and  
bruised ; half a pound of Annis-seeds brui-  
sed, twelve ounces of *Lignum vitæ* bought at the  
Turners, and an ounce of the bark of the same  
wood from the Apothecaries, halfe a pound of  
Raisins of the Sun stoned, an handful of Sca-  
bious, two ounces of Solyprilla, a quantity of  
white-Wine, and an ounce of *China* ; then fil  
up your pot with fair water sawing a pint ; then  
cover your pot with his cover, and close it round  
about the brim with paste ; then set it on a gen-  
tle fire of coals, and let it boile three houres, til  
the fourth part be consumed : Then put the  
clearest in bottles ; and every morning and  
night drink a good draught for fourteen daies  
together. If you put a little of the wood into  
the fire, and there fry out of it somewhat like  
oyl, be sure it is good.

137 *To cure the Dropfie, be it hot or cold.*

Take of the tops of Red mint, of Archangel or blind nettles, and red Sage, of either of them ten or twelve, stamp them all together and straine the juyce of them into some stale Ale, so much as wil serve to drink morning and evening: do the like every day for nine or ten daies together, and (God willing) it wil do away your disease.

138 *A Medicine that hath recovered some from the dropfie, whom the Physicians have given over.*

Take green Broome, and burne it in some cleane place, that you may save the Ashes of it: take some ten or twelve spoonfuls of the same Ashes, and boile them in a pint of White wine, til the vertue of it be in the wine: then coole it, and draine the wine from the dregs, and make three draughts of the Wine, and drinke one fasting in the morning, another at three in the afternoone, another last at night neer going to bed: continue this, and by Gods grace it will cure cure you.

139 *To open obstructions of the Liver,  
and to prserve from the dropfie.*

Take every day half a drachm of fine Rubarb thin sliced, with a spoonful of Currans steeped and washed in white wine two houres, then chop them finely with the Rubarb, and eat them fasting nine mornings together at the Spring and Fal.

140 *An approved Medicine for  
the Dropfie.*

Take the herb called Bitter sweet (it groweth in waters, and bears a purple flower) slice the stalks and boile a pretty deal of them in white wine, and drink thereof first and last morning and evening, and it wil cure the Dropfie.

141 *A Bath to comfort the Brain.*

Take a quart of Muscadine, sweet Marjoram a handful, Rosemary tops half a handful, and a few Cloves; boyl them upon a soft fire to the one halfe, and bath the head therewith often in the Spring and fal of the lease, drying it in with hot Napkins.

142 *For Pains in the Ears, or deafnesse.*

Take a hot loafe, of the bignesse of a Bakers  
pen-

penny loaſe, and pul or cut it in two in the middeſt, and lay the middle of the crummy ſide to the middeſt, or to the holes of the eare, or eares pained, as hot as they may be endured: and ſo bind them faſt together on all night. And then if you find any pain in either or both eares, or any noiſe, put into your pained ear or eares, a drop of *Aqua vita* in each, and then againe binding more hot bread to them, walke a little while, and after go to bed; this done three or four daies together, hath taken away the pain, bearing noiſe in the eares, and much eaſed the deafneſſe and dulneſſe of and in many.

143 *For the Emrods.*

Take Egremony and bruiſe it ſmal, and then fry it with ſheeps Suet, and hony, of each a like quantity, and lay it as hot as you can ſuffer it to the fundament, and it will heale you very fair and well.

144 *For the Pinne and Web in the Eye.*

Take the Gall of a Hare, and clarified hony of each a like quantity, mingle them wel together, and annoint the web with a feather dipped in the ſame, and within three or four daies it will take it quite away.

145 *A Plaister to take away the Film  
in the Eye.*

Take a rotten Apple, the yolke of one egge, and as much grated Manchet as wil make it pretty stiffe, and then put to it two spoonfulls of Egrimony water, two of Eyebright water, and two of red-Rose water, or all six of red Rose-water, for want of the other two, beat all these together, till it be stiffe enough to spread, then make a plaister of it and lay to the Eye, and when you take off the Plaister to renew it, wash the eye with some of these waters, mixed equally together, to clear it again.

146 *A Medicine for sore, Bloud-shot-  
ten and Rheumatick eyes.*

Take ground Ivie, Daiesies and Celedony of each a like quantity; stampe and strain out the juyce of them, and put to it a little browne Sugar Candy dissolved in a little white Rose-water, and drop two or three drops of this liquor at one time, into the grieved eye or eyes with a feather, lying upon the back when you doe it, and an houre after. This by Master Waldgraves owne experience, and by divers others, to whom he taught it, proved to be the best medicine for Eyes, for it taketh away all inflamatiuous spots, webs, itches, smarting, or  
G any

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any grieffe whatsoever in the eye, yea though the sight were neer hand gone.

147 *To make the face white and fair*

Wash thy face with Rosemary boiled in white wine, and thou shalt be fair; then take Erigan and stamp it, and take the juyce thereof, and put it all together, and wash thy face therewith. Proved.

148 *To take the heat out of the face.*

Put Elder flowers, Plantane, white Daisie roots, and herb Robert into running water, and wash your face morning and evening therewith.

149 *To take away the Spots or red Pimples of the face.*

Take halfe a pint of raine water, and halfe a pint of good verjuice, see the it til it be halfe consumed; the whiles it boileth fil it up again with juyce of Lemmons, and so let it seeth a pretty while; then take it from the fire, when it is cold, put to it the whites of four new laid egges wel beaten; and with this water annoint the place often.



150 *A Secret to help all Fevers in the beginning.*

When the Fever is new begun, give the Patient two drachms of *Aromatico Leonardo* fasting in the morning : and the next day about the same hour give him an ounce of *Vegitable Syrup* ; and the third day give him four drachms of the said *Electuario Angelica Leonardo* with broth, which taketh away the Fever all together. And this operation intendeth only to the *continual, Quotidian, Tertian*, and putrified or pestilential Fevers ; but not to the *accidental* or *Hectick* ; nor *Quartaine*, for these three kinds are much differing from the rest ; because the accidental is caused of another infirmity anterior, or going before : The fever Hectick is caused of weaknesse of natures ; and the Quartain is caused of great quantity of melancholy humours ; and they are cured by contrary means to the first : the accidental by helping the principal infirmity, the Hectick by helping nature, and preserving the liver and lungs from putrefaction ; the Quartaine by Vomits, Unctions, Cerrorts, and drying drinks ; and these are great secrets to be known. For herein consisteth a great part of Physick and Chirurgery, if it be wel considered.

151 *To ripen, and heal a Fellon.*

Boil Clarrer wine and wheat flower to a poultesse, and spreading it very thick, apply it as hot as you can endure it.

152 *A medicine for a Fistula.*

Dry Vervine upon a tile, and make powder thereof, and make clean the sore with a linnen cloth, and fill the hole full of the powder.

153 *A medicine for the falling sickness*

Gather Germander in May, when it is in the blossome, dry it in the shadow, and make it into fine powder; and when you will use it, take the yolke of an egge or two, and stir and breake it with a spoonful of the said powder, then see the it, and give it to the patient to eat: Do this morning and evening eight daies, abstaining from wine, carnal company of Women, from all pulse, beans, pease, vetches, tares, and such other; from salets, salt fish, and from other things that are hard of concoction. A very good and notable secret.

154 *For the Piles.*

Set a Chafingdish or a Pan of coales under a close stoole-chaire, or in a close stool-case, and strow Amber beaten in fine powder upon the coales, and sit downe over it, that the  
smoak

smoke may ascend up into the place grieved.

155 *An especial good Medicine to make the Piles bleed.*

Beat the yolke of an egge, and some sallet oyl or oyl of Roses together, with some Saffron, and spread it upon a piece of Leather, and lay it to the place grieved.

156 *A Medicine for the Piles.*

Take a little Orpine Hackdagger, and E-lecampane, stampe them altogether with Boares grease into the forme of an oyniment, and lay them to the place grieved.

157 *A Cullesse to stop the Bloody flux.*

Take a gallon of faire running water, and a quart of Red wine, boil therein a Cock or a Hen, of Bramble leaves, Ribwort, Oaken buds, Plantaine, Bursa Pastoris, Knotgrasse, stones of Raifins of the Sun, of each one handful: and so let them boile to the one halfe or more. Then take one pound of unblanched Almonds, stampe them and straine them with this breth, and put thereto a box of Quidony of Quinces, a spoonful of powder of Pomegranate rinds, the powder of Cinnamon and of Rose leaves of each as much, two Cakes of *Manne Christi*, halfe a cake of *Terra Sigillata*,

and a little Sugar to make it sweet ; boil them all together about one quarter of an houre, then strain out the liquor, and let the Patient drink thereof morning and evening an houre before he eateth any thing.

158 *Bloody flux cured.*

The fluxes of the body are no other but the distemperature of Nature, and are of two kinds ; the one is caused of the distemper and evil quality of the Liver, and is called *Flusso Epatico*.

The other is caused of great heat, feaver, and distemperament of Nature, and is called *Dissenteria*, that is, a distemper of the guts ; and both these sorts are hard to be helped by the Ancient Doctors, as it is wel scene by those that practise ; for they wil help them with repression and restrictives ; but that is not the way, if we shal believe *Galen*, who saith, *Fluxus fluxum curat*, which is most true : For many hundre's have been cured of the flux by giving them *Aromatico Leonardo*, an three or four doses of his *Syrupo Solutivo*.

But the *Dissenteria* or flux is cured with *Electuario Angelica Leonardo*, and then every day after dinner stand in a bath of water of the sea, cold, two houres at least. This helps with much ease, and in a short time. But use it as a secret.

159 *Another for the bloody Flux.*

Distil Frogs as you do herbs or flowers ; or any thing else ; but you must put nothing to them but the frogs. Take two or three spoonfuls of this water in any thing you will drinke, and you shal find present ease.

160 *A Medicine to cure the biting of all venomous beasts.*

As soon as the party feelerh himself bitten with any venomous beast, or as soon after as may be, take green leaves of a fig-tree , and press the milk of them three or foure times into the wound : And for this serveth mustard-seed mingled with vinegar.

161 *An approved Medicine for the Gout in the feet.*

Take an Oxe his paunch new killed and warm out of the belly, about the latter end of May , or beginning of June, make two holes therein, and put in your feet, and lay store of warm clothes about it to keep it warme so long as can be : use this for three or four daies together, for three weeks or a month , whether you have the fit or pain of the Gout at that time or no, so you have had it at any time before.

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This hath cured divers persons, that they have never been troubled with it againe.

### 162 *A Pulresse for the Gout.*

Take new milk, white bread grated, and an handful of red Rose leaves; boile them together to the thicknesse of a pulresse; then spread them on a linnen cloth, and apply them to the place grieved.

### 164 *How to cure all kinds of Gout.*

The Gout, of what kinde soever, whether hot or cold, or of any other temperature, proceedeth of one only cause, although they work divers effects, which come through the complexions of those that have it: As for example, In fat men, it cometh alwaies with inflammation and rednesse, and great paine: In lean persons it cometh alwaies with paines, but with lesse inflammation: In cholerick and melancholick persons, it cometh with tumors, and that is *nodosa*. The cause of this infirmity is an evil quality engendred in the stomach, in the liver, and in the blood: and the cure thereof is to ease the stomach of that evil, to purge the liver and the blood, and to mitigate the pain; All which thou maist doe with these three remedies following; viz. by *Pillule Magistrale Leonardo*, by the Uction for the Gout, and by the *Quinta Essentia solutiva*:

*lutivo* : The Pils discharge the stomock , the *Quinta Essentia solutivo* purgeth the Liver and the Blood, and the Unction taketh away the pain : for if you remedie the Cause, which is onely one, the effect wil cease.

The manner of using these is this : When you feel the pain begin to come, take two Doses of those Pils in the morning fasting , one day after another ; or if you wil, rest a day or two, according to your strength. That being done , take every morning two drachms of the foresaid *Quinta Essentia solutivo* in halfe a porringer ful of broth made with Veal, and a little sugar ; and this you must take five hours before meat : and keepe no straight diet , but eat reasonably. And every night after Supper annoint the grief with the foresaid Unction for the Gout. And thus, by the help of God, and the vertue of these medicines, the Gout shall be cured.

165 *An approved Medicine for the  
Green sicknesse.*

Take a quart of Claret wine, one pound of Currans , an handful of young Rosemary crops , and halfe an ounce of Mace ; see the these to a pint , and let the patient drinke thereof three spoonfuls at a time, morning and evening, and eat some of the Currans also after.

166 *The Green salve, which closeth up  
Sores, being wel drawne.*

Take halfe a pound of Waxe, one pound of May butter, set it on the fire and boile it: then take an handfull of Plantane, halfe an handful of Ribwort, Brooklime and Smal-lage, of each as much; Valerian two handfuls, Organic, Tutsaine and three leaved grasse, of each an handful, ground Ivie half an handful, Elder-flowers while they be green, an handful; cut them smal and seeth them all together in the Wax and butter til they be ready to strain, then straine them, and keep the Salve either in gallipots, or in a round rol, rolled up in Parchment.

167 *To cleanse the Head, and take  
the Ach away.*

Chaw the root of Pellitory of Spain often in thy mouth.

168 *Harts-horn Jelly.*

Take two ounces of Harts-horn, filed (not scraped) very fine; steep it in a quart of faire water, and let it stand so all night upon hot embers, stirring it when you go to bed, and covering it: In the morning put foure pints of water more to it, then boile it a good space on the



the fire til it wil jellie, and when the liquor is almost three quarters boiled in, then straine it, and put to it a little Sugar, and as much juyce of Lemmons as wil make it sharpe, and a little Ambergreece: Then let it stand and coole, and so put it up for your use.

It is excellent good for those that are brought low with burning agues, giving them three or four spoonfuls fasting, morning and evening, and about nine in the forenoon, and three in the afternoone.

169 *To make a Potion that is good  
against all Infirmities.*

This following Potion destroyeth all the evil qualities in our bodies, comforteth Nature, helpeth digestion, provoketh Urine, and loosneth the body: which things are most comfortable to the body. The order of making it is thus;

Take ten ounces of the seeds of Quinces, the pils of Citrons six ounces, Balm, nettles, of each four ounces; beat all these grossly, and infuse them in twelve pound of strong white wine, and there let it remaine six dayes; then distil it with six ounces of hony, and fifteen ounces of sugar, until you have received two pound of water; then take it from the fire, and let it coole, and strain it by

a filter ; and then put therein the first water , and eight grains of Musk dissolved with about two ounces of Rosewater ; and then for every pound of the said Water , put thereunto one scruple of the oyl of Vitriol, and incorporate them well together ; then keep it in a glasse close stopped, that it take no aire : And of this you may take one ounce in the morning ( cold ) and fast thereon : for whosoever they be that shall use this in their health , shal seldome be sick, but shall live in much health.

For into this Composition there entereth the seeds of Quinces , which resolve the evil quality of the stomach , and make the heart merry : the Pomecitron pills preserve and help digestion ; the Balm purifieth the blood , healeth the Liver , causeth good digestion , and comforteth the heart : The nettles warme, provoke urine , mundifie the reins, and resolve the malignity of the sinewes. The Wine comforteth nature , strengtheneth the head , and sustaineth the strength. The Muske is warme by nature , and resolveth the windiness, and purgeth the blood : The oyl of Vitriol healeth all the *Scoriationes* of the mouth , the brest and stomach , and preserveth the body from all corruption. So by this you may see of what importance this Composition is , through the vertue of the Simples that are therein. So to conclude , I say, this

this is one of the best Compositions that can be made, because of its nature: It letteth alteration in our bodies, and helpeth against all diseases and infirmities, and prolongeth life.

170 *An exceeding good remedie against  
the yellow F.undice.*

Take one handfull of red nettle-tops, Plantane and Saffron, and boil them wel in a pint of Ale, then strain it, and drink thereof for four or five dayes together, and you shall find help.

171 *An excellent receipt to destroy  
any Impostume.*

Take of the roots of Flower-de-luces, and roots of Lillies, of each a like quantity; stamp them together, and put therein a quart of honny: boyl them altogether either in wine or Ale: and when they are wel boiled, then take the liquor thereof and strain it thorow a fine linnen cloth; and when occasion serves, let the patient drink two or three spoonfulls at a time, especially in the morning and evening, first and last, and this will speedily cure it.

172 *To make an Issue.*

Take Rice flowers and mustard seed beaten to powder, and with water make a little paste, and lay a ring upon the place made of a rush, and apply it.

173 *A medicine for the Itch of the body.*

Take sweet butter, unwrought wax, vinegar, Brimstone, a little Rosewater, red Cloves whole; boil them together till they be like a salve, then annoint the flesh three sundry nights by the fire therewith, and no more.

174 *For kided heels.*

Take a Turnep, make a hole in the top of it, take out some of the pith, infuse into that hole oil of Roses, then stop close the hole, roast the Turnep under the embers, when it is soft apply it plaister wise warm to the Kike; bind it fast.

175 *Of Waxing Kernels, called by some Scrophulae, their cure.*

These kernels are commonly in the throats of young children, being caused by superfluous melancholy humors corrupted, and are a kind

kind of Ulcers, very hard to be holpen, and evil to endure; for when they are broke they cause excessive pain, in that great abundance of humors runneth thereunto, and they are so hot and corrupt, that outward medicines alone wil never help them, because they proceed from an inward cause. Therefore if thou wilt help them, remove the cause first.

First then give them the Syrup against melancholly humors, which you shall find among the syrups in the Experiments of Conserving and Candyng: then ive them a dose of *Aromatico* fasting, which will evacuate the stomack of choller and flegm, and dry up those humors that run to the sores. The Medicines to be applyed are two; the first is Costick, which will mortifie it in 24 hours, and take away the corruption: but the Askar must not be taken away till it fall out it self. The other medicine to be applied to the sore is the black Cerot of *Godfredo de Medic.* which is also written in *Galen.* Thus it will be cured in a short time as hath been proved.

176 *A speciall receipt to destroy Lice.*

Take Frankincense and beat it into fine powder, and a good quantity of Bores greaser: boil them together in an earthen pan, and when it is boiled anoint therewith the place where the lice are, and you shall be suddenly rid of them.

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them. Or take flavelacre beaten to powder, searced, and mingled with soap and Tobacco ashes, and annoint often therewith, it will speedily destroy them.

177 *How to cure the Measels.*

In the curing of this disease, it being only necessary to defend the heart, and preserve the stomach from corruption and putrefaction, you shall use this receipt. Take Julep of Violets two ounces, Rose-water four ounces, Oil of Vitriol four grains, mix them, and let it be drunk cold. This is a most rare medicine.

178 *To cure the disease of the Mother.*

Take six or seven drops of the Spirit of Castoreum, in the beginning of the fit, in two or three Spoonfuls of posset Ale, applying a plaister of Gavanum to the Navel.

179 *For the dead Pulse.*

Annoint the neck pit often with *Oleum Benedictum*, and that will restore the speech; annoint also the place affected oftentimes with mustard against the fire, and after that bath it with wine, and bath it again morning and evening (if the party be young) with *Aqua vita*; if old,

old, take a spoonful of *Aqua vita*, and half a spoonfull of Sage-water distilled, and bath it therewith; drink also every morning and night as much treacle as four Pease in some stale Ale,

180 *A plaister for a Bile or Pussh.*

Take a yolk of an egge, and half a spoonfull of English hony, mix them together with fine Wheat-flower, and making it to a Plaister, apply it warm to the place grieved.

181 *A very good Plaister to heal and dry up a sore, or cut suddenly.*

Take of Marigold-leaves, Potrer-blades or leaves, and House-leek, of all two handfuls, beat them all very small in a mortar, and put to them the whites of two new laid egges, and beat them very wel til they be thoroughly incorporated with the egges, and apply this till you be well. Renew it every day.

182 *A Plaister for the Stomack.*

Take of wood of Aloes, Wormwood, Gum-arabick, Mastich, Cyprus, Costus, Ginger, of each half an ounce; *Calamus Aromaticus*, *Olibanum*, Aloes, of each three drams; Cloves, Mace, Cinnamon, Spikenard, Nutmegs,  
Gal-

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*Gallia Moschata, Schœnanthis*, of each one dram and a half; with rob of Quinces make it into an emplaster: and when you have spread it upon a cloth, perfume it with wood of Aloes, and apply it to your stomach.

183 *A Preservative against the Pestilence when it is first suspected.*

Take a half-penny weight of English Saffron, two pennie weight of Bol: Armanack, one penny weight of Mace, made all in fine powder, and of Treacle the quantity of a hasel nut, put them all in smal Ale lukewarm, mix it well with the Ale, and let the partie drinke it, and lie down on a bed and lay upon him a temperate quantity of clothes, and so let him sweat two hours.

184 *An approved good drink for the Pestilence.*

Take six spoonfuls of Dragon water, two good spoonfuls of wine vinegar, two penny weight of English Saffron, and as much Treacle of Jane as a little Walnut, resolve all these together upon the fire, and let the Patient drink it blood-warme, within twenty hours (or sooner) that he is sick, and let him neither eat nor drink six hours after, but lie so warm in his bed, that he may sweat. This expelleth the  
disease



disease from the heart: and if he be disposed to a fore, it will straightwaies appear; which you shall draw out with a plaister of *Flis Unguentorium*.

186 *A medicine for the Plague.*

Take of Serwal grated one root, of Jane treacle two spoonfuls, of wine vinegar three spoonfuls, make all these more then luke-warm, steep them wel together, and drink them off at once: Sweat after this six or seven hours, and it will bring forth the plague fore. To break which lay a roasted Onion; also seeth a white Lillie root in Milk till it be as thick as a Pultis, and lay it to the same: If these fail, lance the fore, and so draw and heal it with salves for Botches or Boils.

186 *Signs of death in the Plague.*

Take a live Frog, and lay the belly of it next the fore; if the patient wil escape, the Frog will burst in a quarter of an hour; then lay on another; and this you shal do til more do burst, for they draw forth the venome. If none of the frogs do burst, the party wil not escape. This hath been frequently proved. Some say a dried toad will do it better.

187 *A water to drive out any infection.*

Take Dragons, Angelica, Rue, Wormwood, of each a handfull, chop them pretty small, and steepe them in a quart of White-wine twenty four hours: then distill them in a Still, and reserve the water in a gla's close stopped. Give to the sick patient, six or seven spoonfuls hereof, at a time fasting, and let him fast an hour and an half after, and keep himself very warm in his bed or otherwise.

188 *A Medicine for a Plurisie, Stich, or Wind-offending in any part of the Body.*

Gather the young shoots of Oak after the fall of a Wood, and picking out the tenderest and softest of them, especially those which look reddest, bind them up together in a Wet paper, and rost them in hot Embers as you do a Warden, whereby they will dry to a powder: of which powder let the patient take a spoonful in a little Posset Ale, or Beer warmed, in the morning, fasting after it two hours or more, if he be able, doing the like about three afternoon, and two hours after supper, four or five dayes together: which thus done in the beginning of the disease, is by often experiments found to cure such windy paine in the side, stomach,

mack, or other parts of the body. You may dry them also in a dish, in an oven, after the bread is drawn; you shal do well so gather enough of them in the spring, and make good store of the powder then, to keep for all the yeare following.

189 *A great and sore Plurisie  
cured by M. R.*

A certain man of 24 years old, was vexed with a most grievous Plurisie, with a pricking, shooting and a cough, with a continual fever and inflammation of the tongue; First there was good store of blood taken from the liver vein on that side where the pain was; then were these syrups (that do decoct and purge) ministred unto him. Take *Syrupi de Liquoritia, de Hysopo, acetosæ ana*, one ounce; *Oximelitis squillitici, acet. squillit. ana*; three drachms, make thereof a loch. Of this he licked in the morning with a liquorice stick, which caused him to spit easily, and took away the heat or burning of the tongue, being used with this direction following; of French bailey three ounces, *Carduus Benedictus M.* 1. Roses, Violets, *ana P.* 1. Liquorice scraped three drams, three figs, Raisins a pound and a half, Sugar Candy two ounces: Boil them in sixteen pound of water, till two pound be wasted and so to drink them cold. His diet was also light and thin, as broth, and drink, &c.

190 *To take away Pock-boles, or any spots in the face.*

Wet a fine cloth in white Rosewater, and let it all night to freeze, and then lay it upon your face till it be dry : also take three Poppies, the redest you can get, and quarter them, taking out the garbage ; then still them in a quart of new milk of a red Cow, and with the water thereof wash your face.

191 *A Pulvis to stay fluxes proceeding from a cold cause, to be applied to the Belly.*

Take toasts of Bread, steeped in vinegar six ounces, beat it in a mortar, and adde Mace, Mastick, Mirtle berries, stones of Raisins, Galany, Cloves, flowers of Pomegranates, of each one ounce ; oil of Wormwood, and Mints, of each two ounces. Make a Cataplasim.

192 *For the heat of the Back.*

Take oil of Roses six ounces and an half, and put it to a little wax, and four drops of vinegar, and annoint the Back therewith.

193 *Asi-*

193 *Astma or the Ptisick, and its cure.*

This disease is cured four manner of waies : First by letting blood under the tongue, cutting those veins overtwart , and sucking them as much as may be; which evacuates and opens the opilation of blood ; and easeth the lungs of all the offending matter. Secondly, By taking a dose of *Aromatico Leonardo*, which evacuateth the stomach of all evill qualities that offend the lungs. Thirdly, By eating every morning for a moneth together , one ounce of *Electuario de Althea* . Fourthly, By annointing the stomach every night with *Magnoliqore*. For speeding the cure, take every ten daies a dose of *Electuario Angelica Leonardo*; and keep a sober diet, refraining Fish, Pork, Slimie things, spice, baked meats, cheese, and such like, which nourish grossly, and infect the blood.

194 *A very good Poultesse for any Member swelled and inflamed, and not broken, to take away the pain.*

Take three pints of new milk, of stale Manchester crummes two handfuls, or so much as shall make the milk somewhat thick , adde thereto two handfuls of dryed red Rose leaves,  
and

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and three ounces of Oil of Roses; boil all these together to the thicknesse of a Poultesse, then let it stand and cool, and while it coolerh, take a spoonfull of oil of Roses, and with a warm hand, rub the place grieved till the oil be dried in, and then lay the Poultesse as warm as you may indure it to the part inflamed: do this morning and evening for three or four dayes, as you shall see cause.

195 *An especiall medicine for all manner of poyson.*

Take Hempseed, dry it very well, and get off the Husks, and beat the Hempseed into fine powder; take Mints also, dry them and make them into powder: Boil a spoonfull of either of these in half a pint of Goats-milk, a pretty while, then put the milk into a cup to cool, and put into it a spoonful of Treacle, and stir them together till it be cool enough; then drink it in the morning fasting, and eat nothing till noone, or at least two hours; do the like at night, and use it so three dayes, and it will kill and overcome any poison.

196 *A very gentle purge. Gerard*  
pag. 1115.

Take Borage, Buglois, Balme and Fumitory, of each three drachms, Scum of Alexandria well prepared and powdered two ounces, strow  
the

the powder upon the herbs, and distill them, reserving the water to purge with, for such as cannot endure strong purges, it being taken in white wine, Sugar, or some other dainty waies, not offending the taste: you may, according to the nature of the disease add Agarick, Mirabolanes &c. If Sene be infused in whey, and then boiled a little, it is very good Physick for melancholy, purging the Brain, Heart, Liver, Lungs and Milt, it causeth a man to look young, breedeth mirth, cleereth the sight, & strengtheneth the hearing, it is very good against old Agues, and all diseases caused by melancholy.

197 *The purge for a Plurisie, Stitch, or Wind:*

*It may be given any sound man or woman, at any time, in temperate weather, not keeping their Chambers for it.*

Take a quart of running water, two handfuls of Currans well picked, Sene, Liquorice, and Annis seeds, of each half an ounce, and the quantity of two Races of Ginger sliced: boil all these together till the liquor come to a pint, then let it run thorow a Colender, & drink it three mornings equally, being warmed, taking only an hour or two after it, a little thin broth.

200 *Another Purge.*

Take half an ounce of Sene, two handfuls of Annis-seeds, as much Fennel seeds, both  
H  
brui-

bruised, a stick or two of Liquorice scraped, sliced and bruised, put them into a pint of Beer, boil them, scum them wel, and let them seeth til there be but a pretty draught left to drink at one time; then take an ounce and a half of Manna, dissolve it in three or four spoonfuls of the hot liquor, and strain it thorow a thin cloth into the rest: then straining the liquor thorow a Colender from the other matters, put into it four spoonfuls of syrup of Roses, and drink it while it is warm, taking a little thin broth after it.

101 *The purge of Asarabacha, which  
the Lady A.D. used to rectifie  
her stomach any way  
offended.*

Take the weight of eight pence of Asarabacha leaves; stamp them and strain out the juyce of them with a little fair water or warm broth, and mixing it with a little soft English hony, warm it, and drink it fasting; taking a little warm posset drink after it; and now and then a little more, at times betweene the Vomits.

102 *The Apothecaries Gascon's powder,  
with its use.*

Take of Pearls, white Amber, Hartshorn, eyes of Crabs, and white Corals, of each  
half



half an ounce ; of black thighs of Crabs calcined two ounces ; to every ounce of this powder, put a drachm of Oriental Bezoar : reduce them all into very fine powder, and searce them, and with Harts-horn jelly, with a little Saffron put therein, make it up into a Paste ; and make therewith Losanges or Trochises for your use.

You must get your crabs for this powder , about *May* or in *September* ; take them before they are boiled : When you have made these, set them neither by the fire, nor in the Sun, but in a dry air, til they grow hard. The dose is ten or twelve graines.

203 *A powder for a Rupture.*

Take Shepherds purse, and Doves foot , of each a like quantity, dry them until they rub to a powder, and drink thereof half a spoonful in half a pint of broth.

204 *A remedy for one that is burst.*

Take nine red snails, put them betweene two Tiles , so that they slide not away , so dry them in an oven , then make them into powder ; then give of that powder the quantity of one of those snails in a draught of white wine to the party, every other morning fasting, who must not eat nor drink for two hours after.

205 *To kill the Ring-worm, and  
the heat thereof.*

Take a quart of white-wine Vinegar, boil therein of Woodbine leaves, Sage and Plantane of each one handful, of white Coperas one pound, of Alum as much as an Egge: when it is boiled to half a pint, strain out the liquor, and therewith wash the sore as hard as you can suffer it.

206 *Rubarb and its vertues.*

The herb called in the Italian tongue *Lappacia Maggiore*, or *Rombice domestice*, is a kind of Rubarb, which among the learned Herballists is termed by the name of *Rha recensiorum*, whereof one drachm when it is new will loosen the body, evacuate choler, as the *Rhabarbarum* doth. It is very good against opilations, it purgeth the blood, and takes away scabs.

You shall have most precious medicines thereof, if you mix the green root with hony, Cinnamon, Saffron, Ginger, and the powder of Roses. If you rost the root in the embers, and mix it with condited sugar, it breaketh waxing kernels (called *Scrophule*) and mundifies them, and healeth them in a short time. Some do mix it with the gumme called *Ammoniacum*, and so do bring it into the form of an Unguent and apply it to the parts affected with *Scrophule*.

- 207 *An approved good medicine for running of the Reins.*

Make Almond milk of Plantane water, or else boil plantane in the liquor whereof you make your Almond milk; take a quart of it, and put thereto three spoonefuls of Lentine Farine, and three spoonfuls of Cinnamon water: take of this at six in the morning a good draught, two houres before dinner another, at four of the clock afternoon a third, and two hours after supper a fourth: and twice or thrice between meals eat a spoonful of conserve of red Roses at a time.

- 208 *A medicine for burning or Scalding.*

Take Maidenwort, stampe it, and see the it in fresh butter, and therewith anoint the place grieved presently.

- 206 *To take away the heat of a burn, or out of a scald.*

Roast eggs as hard as a stone, then take out the yolks of them; then take a frying pan, and put in the yolks of the hard eggs, and so let it fry till it come to an oil, then strain it, and anoint the burn with it, then take a bladder and annoint it with sallet oil, and lay it to the burn.

210 *For one burned with Gun-  
powder or otherwise.*

Take one handfull of Groundsel, twelve heads of house-leek, one pint of goose dung, as much chicken dung, of the newest that can be gotten; stamp the herbs as small as you can, then put the dung into a Mortar, temper them together with a pottle of Bores grease, labour them together half an hour, and strain it thorow a canvas bag with a cleft stick into an earthen pan, and use it when need requireth: It will last two years.

211 *For the Scall or Scabbiness of the  
head.*

Take of red Sage, Woodbine leaves, and ground Ivie a like quantity, in all so much as a good handfull; boil them in a pint of Hogs grease a quarter of an hour, then strain the medicine from the herbs into a galli-pot, and herewith daily annoint the head. *Probatum.*

212 *An approved receipt for a  
scald head.*

Take a candle, and let it drop upon it as hot as you can, in so doing it will scale off; then take the stale of a cow, and the furring of a whole chamberpot, boil these together and wash the place, and it wil straightway cure it.

213 *To heal the white Scal.*

This noisome malady is perfectly cured by purging the patient with *Aromatico Leonardo*; and anointing his head with his *Oleum Philosophorum*, or his artificial Balsum, or his *Oleum Benedictum*.

214 *The black Salve.*

Take one pound of red lead, finely ground, of oil of Roses one pound and a half, of Bee wax half a pound, of white wine vinegar six ounces, boil them all together, and make a plaister of it.

215 *A Salve for rankling where the skin is rubbed off.*

Take one pound of May-butter, clarify it, and take the purest of it, put thereto three ounces of English Wax, two ounces of Rosin, clarified by themselves, boil them all together, coole it and keep it in a Cake for your use. This alio is a very good Lipsalve.

216 *A Barley Cream to procure sleep:  
or Almond milk.*

Take a good handfull of French Barly, wash it clean in warm water, and boil it in a quart of faire water to the half, then put out the water from the Barly, and put the Barly in-

to a pottle of new clean water, with a Parsly and a Fennel root clean washed and pick'd, with Borage, Bugloss, Violes leaves and Lettice of each one handfull, boil them with the Barly til more then half be consumed; then strain out the liquor, and take of blanched Almonds a handfull, of the seeds of Melons, Cucumbers, Citruls and Gourds husked, of each half a quarter of an ounce; beat these seeds and the Almonds together in a stone Morter, with so much Sugar and Rosewater as is fit, and strain them thorow a clean cloth into the liquor, and drink thereof at night going to bed, and in the night. If this doth not sufficiently provoke sleep, then make some more of the same liquor, and boil in the same the heads, or a little of white Poppie.

217 *An outward medicine for the same.*

Take red Rose-leaves or Cakes, and fine white bread crummes, mix them well together, and wet them thoroughly with red Rosewater and Vinegar, and womans Milk if you can get it: then taking off the cold of it, lay it to the Temples of the head.

218 *A Receipt for a backward business.*

Take a pint of Milk, and make a clear posset with either Ale or Beer, and take off the curd very clean; then take a handfull of Violet leaves, a handfull of Mallow leaves (and the flowers

flowers if you will) and wash them; also take a handful of Damask Rose leaves, either dried or otherwise, and a good spoonful of Annis-seeds rubbed from their dust, and then bruised in a mortar, and so boil all together in the posset drink, til it come to somewhat lesse then a pint: then take it off from the fire, and put into it three spoonfuls of red sugar, then strain it out, and put into it three spoonfuls of the oyl of Camomile flowers: and if you have none of that oyle, then take as much Butter as two walnuts; also take the yolks of two new laid eggs, and beat them; then mingle all wel together with a spoone, stirring it thoroughly, and then put it into the bladder, and so take it, but not too hot. Though red Sugar be best and most usual for Glisters, yet if you have none of that, as much course powder Sugar wil do it very wel.

219 *A Glister to open and loosen the Body being bound, which may safely be ministered to any man or woman.*

Take Mallows and Mercury unwashed, of each two handfuls, half a handful of barley clean rubbed and washed: boile them in a pottle of running water to a quart, then straine out the water, and put it in a skillet, and put to it three spoonfuls of sallet oyl, two spoonfuls of honey, and a litle salt: then make it lukewarme, and so minister it.

220 *A cooling Glister in hot diseases.*

Take Mallows, Violets, Lettice, of each a good handful, of the four greater cold seeds, of each half an ounce; twenty Pruins, Violet and Buglosse flowers of each a smal handful; boile them to a pinte, and put in kitchen Sugar one ounce, and oyl of Violets three ounces. Or take barley and Linseed of each two ounces; boile them, and to one pound put an ounce and half of Sugar, one yolk of an egge, common oyl three ounces, salt one handful; take milke warmed one pound, sugar and syrup of Violets, of each two ounces. Make a Glister to cool.

221 *A Medicine that hath healed old sores upon the Leg, that have run so long, that the Bones have been seen.*

Take a quantity of good sweet Cream, and as much brimstone beaten in fine powder as wil make it thick like paste, then take so much sweet butter as wil work it into the form of an ointment, and herewith annoint the place grieved twice a day.

222 *Of the hidden secrets of Frankincense.*

The Pine is a tree which by nature is incorruptible, and the gum that runs from it is of great vertue and streng:h, because it preserveth those things wherein it is put; and when his elements are separated out of that gum, the physician



cian may work strange things therewith against most part of infirmities that happen to mans body, if he apply them where they are convenient : for the water being drunk, helpeth wind in the stomack. Also it helpeth the white scal, and all such like scabs, if they be washed therewith morning and evening. It drieth up Ulcers; also is of marvellous vertue against chilblaines and kided heeles, and chaps, and such like, in the hands or feet, that come through cold; being thus used : First perfume the parts that are sore over the fume of hot water, so that they may sweat, then dry them and wash them with the aforesaid water, and annoint them with the oyl, and put on a pair of gloves or such like, and in very short time they shall be whole. The air helpeth much in wounds in any part of the body, because it preserveth the flesh from putrefaction, and keepeth it from alteration, and taketh away the pain, and healeth the sore : Also it preserveth the face, if it be annointed therewith. Moreover it is marvellous in old diseases inwardly, if ye give thereof every morning a drachm, with halfe an ounce of *Vegitabile Sympo Leonardo*. The fire cureth sores and such like, and the earth remaineth in his state. Ye shall understand, that these are great secrets of importance which I have revealed of this Gumme, and happy shall he be that useth them in the time of neede. Now the order to make this oyl is thus ; Take

as much Frankincense as thou wilt, and put it into a Retort of glasse, with the fourth part of common ashes, and set it to distil, and give it first a smal fire unti the oyle change colour: then presently change the Receiver, and augment the fire until all the substance be come out. Ye shal understand, that this oyle is best fresh; for when it is old, it wil wax thick, and cannot pierce so wel.

.223 *The secrets of Mercury, or Quick-silver.*

Quick-silver is a liquid Mineral, and volatile, which the Alchymists cal *Sulphur volatilis*, and wil accompany with all other metals; but with smal fire they may be separated again, and wil fly away in fume; and for that cause the Philosophers cal it *Servus fugitivus*, as a man would say; it can hold friendship with none; but so soone as he hath done his service he flyeth away, as it is scene by Gold-Smiths that gild plate: for when they have laid him on with the gold, they put it to the fire, and he flies away; and the like it would do when any man doth occupie him in any sort of infirmity: and the order to calcine it is this:

Take a long pot of stone that is very wel glazed, with the neck a foot and halfe long, and that hath a very narrow mouth, as is possible, and put therein two or thret pound of Quick-silver, then set the same pot in a sal-

let of Iron, and lute them close together, and set it upon a furnace, and give them fire according to art, until the Quick-silver remain calcined; having special care that your head and receiver be very well luted, lest you lose some part of the Quicksilver; and thus in eight daies it shall be finished, which shall be apt for solution. Also this calcination serveth to divers and sundry medicines; it mortifieth corrosive Ulcers without any paine. The solution is made in this order.

Take the said Calx, and put it into a long neck'd glass, and put thereon distilled vinegar, and set it in warm sand four and twenty hours, and then give it one walm, and when it hath boild, pour out the vinegar, and then if there remaine any feces in the bottom, put in fresh vinegar, and do as thou didst before; and this thou shalt do so often, til it be dissolved into water; and when all is dissolved, evaporate away the vinegar, that there remain but little in the bottome, then put thereto water of honey, made by distillation, and so the solution of Mercury shall be finished, which is miraculous in many infirmities. It serves against the cough, Catarrhe, and for those that have their stomacks petrified with the Pox, using it with other syrups and potions. It helpeth those whose milk is indurated; and also for those that have any kind of Fistula in any part of the body: It is also good for divers other things which I will not

not insert here, because others should endeavour too, by exercise to find out other secrets thereof as I have done.

224 *To make the representation of the whole world in a glass.*

Take of the purest salt Nitre as much as you please, of Tin halfe so much, mix them together, and calcine them hermetically; then put them into a Retort, to which annex a glass receiver, and lute them wel together: let leaves of gold be put into the bottome thereof; then put fire to the retort, until vapours arise that will cleave to the gold: augment the fire, till no more fumes ascend; then take away the Receiver, and close it hermetically, and make a lampe fire under it, and you will see presented in it the Sun, Moone, Stars, Fountaines, Flowers, Trees, Fruits, and indeed, even all things; which is a glorious sight to behold.

225 *A plaister for the spleene.*

Take dry Lillies, Marsh-mallow roots, Ali-fander seed, of each one ounce, of the bark of Elme, the bark of Ash, Broomseed, of each two ounces; all these being in powder, let them be sodden in strong vinegar, then put thereto half a dram of powder of Cummin, one ounce and an halfe of the powder of the barke of Capers, three drachms of the powder of Rue, then put thereto one ounce and three drachms

drachms of Gum Armoniack dissolved in vinegar, tempering it with wax and Turpentine, make thereof a Plaister.

225 *An excellent good Plaister against the stone.*

Take Plantane. Fetherfew, Garden Tansie, and Houssleek, of each of them a like quantity, then stampe them all together, and strain them, take the juyce thereof, and put into it as much beane flower as shal make it thick, then put three or four spoonfuls of honey, and clarify the same upon the fire, then boil them all together, til they become stiffe like a plaister, then put it into a galli-pot, and when you use it, take a cloth double of the breadth of a quarter of a yard, and as long as to goe round about you, and spread the plaister upon it, and sow it up hard about the middle, and so weare it two daies and one night, and you shal find much ease thereby.

226 *In a fit of the stone, when the water stops.*

Take the fresh shels of Snails, the newest wil looke of a redish colour, and are best: take out the Snails, and dry the shels with a moderate heat, in an Oven after the bread is drawn. Likewise take Bees and dry them in the same manner, and beat them severally into powder: then take twice so much of the Bees powder as of the Snails, and mix them wel together; keep it close covered in a glasse, and when you use it,  
take

take as much of this powder as wil lie upon a six pence, and put it into a quarter of a pint of the distilled water of Bean flowers, and drink it fasting, or upon an empty stomach, and neither eat nor drink for two or three hours after. This wil both cause the urine to come away, and bring the gravel or stone away with it, and hath done very much good.

227 *A Medicine for the Stone.*

Pellitory of the wal, Smallage, Holioaks, Mallows, Tanfic and Saxifrage, of each take an handful; chop them smal, and quilt them in a little linnen bag: then take three pints of Cream, halfe a pint of Malmſie, a quarter of a pint of running water, and set them on the fire; and when it doth see the, then put the bag of herbs into the pot, & when the bag is thoroughly hot, wring it between two trenchers over the pot to save the liquor: then lay the bag to the grief as hot as you can suffer it; and as soon as it cooleth, make it hot again in the same liquor, and so apply it to the griefe.

228 *Another very good medicine for the Stone.*

Make a posset of a quart of Rhenish wine, a pint of Ale, and a pint of milk; then take away the Curd, and put into the drinke two handfuls of Sorrel, one handful of Burnet, and halfe a handful of Baulm: boil them together a good while, but not too long, lest the drinke be

too

too unpleasant : then take of the drink a quarter of a pint , or rather halfe a pint at once , at morning and to bedward, putting therein first two or three spoonfuls of juyce of Lemmons. This is an excellent medicine for the Stone in the Kidnies, to dissolve and bring it away. It is very good in these diseases of the Stone to use Burnet often in your drink at meals; and often to steep it in over night , and in the morning put in three or four spoonfuls of juice of Lemmons, and to drink thereof a good draught every morning a week together , about the Full Moon, three daies before, and three daies after.

*229 To dissolve the Stone , which  
is one of the Physicians  
greatest secrets.*

Take a peck of green Bean Cods , wel cleaved and without dew or rain , and two good handfals of Saxifrage, lay the same into a Seil , one row of Bean Cods, another of Saxifrage , and so distil one quart of water after this manner ; and then distil another proportion of Bean Cods alone, and use to drink of these two waters. If the patient be most troubled with heat of the reins, then it is good to use the Bean Cod water stilled alone more often, and the other upon coming down of the sharp gravel or stone.

*230 A stove to sweat in.*

I know that many Gentlewomen , as  
well

wel for clearing of their skin, as cleansing of their bodies, do now and then delight to sweat, For which purpose I have set down this manner following, as the best that I ever observed. Put into a bras pot of some good content, such proportion of sweet herbs, and of such kind, as shal be most proper for your infirmitie, with some reasonable quantity of water; close the same with a cover fit for it, and wel luted with paste made of flower, and whites of eggs. At some part of the cover you must let in a leaden pipe, (the entrance whereof must also be wel luted;) this pipe must be conveyed thorow the side of the chimney where the pot standeth, in a thick hollow stake of a bathing tub, crossed with hoops in the top, according to the usual manner, which you may cover with a sheet at your pleasure. Now the steame of the pot passing thorow the pipe under the false bottom of the bathing tub, (which must be bored full of big holes) will breath so sweet and warm a vapour upon your body, as that (receiving aire by holding your head without the tub, as you sit therein) you shal sweat most temperately, and continue the same without fainting. And this is performed with a smal Charcole fire maintained under the pot for this purpose. Note, that the room should be close wherein you place your bathing tub, lest any sudden cold should happen to offend you whilst your body is made open and porous to the air.



231 *Against surfeiting and indigestion.*

Take the bottome of a Wheaten loaſe, and toast it at the fire til it be very brown and hard, then take a good quantity of *Aqua vita*, and put upon the ſame ſo toasted, and put it in a ſingle linnen cloth, and lay it at the breaſt of the patient all night, and with the help of God he ſhall recover, and ſhall vomit or purge ſoon after.

232 *To make a tooth fall out of it ſelf.*

Take wheat flower and mix it with the milk of an herb called Spurge, make thereof a paſte, and fil the hole of the tooth therewith, and leave it there, changing it every two hours, and the tooth wil fall out.

233 *To take away the cauſe of the pain in the Teeth.*

Waſh the mouth two or three daies together in the morning every month with white wine, wherein the root of Spurge hath been ſodden, and you ſhal never have pain in your Teeth.

234 *For a hollow Toob.*

Take two or three drops of *Aqua fortis*, and dip a little lint therein, and ſtop the hollow place therewith, and for an hour or thereabouts it wil put you to ſome pain; but in a very ſhort ſpace after it wil give you eaſe. Uſe this twice or thrice, and it wil quite expel the pain for ever after

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after, without perishing the tooth at all.

235 *For the Rheume in the Gummies and Teeth.*

Boile Rosemary in fair water, with some ten or twelve Cloves-slit; and when it is boiled, take as much Clarret wine as there is water left, and mingle with it; and make it boile but a little againe, then straine it into some glasse, and wash your mouth therewith morning and evening; this will take away the Rheum in a short time. And if you boile a little mastick therewith, it is the better.

236 *To cure a Tetter.*

Take a quarter of an ounce of Mercury, and a penny weight of Camphire, make them into a powder, and rub them in a porringer, and mix them with four or five spoonfuls of water of the Vine, stir them wel together, then put as much more water to that, and straine them through a cloth, then take a quarter of an ounce of Poppy-seeds, with a spoonful of the water of the Vine, and beat it in a mortar, till you have spent the quantity of a pinte; adde to it halfe an ounce of milk Cokernut, mix them together, and straine them, and keep it in a glasse for your use.

237 *Tobacco, its vertues and uses.*

Take of the green herbe and roote three pound and an half, stamp it in a mortar with a little salt, then put it in a glass with six ounces  
of

of the spirit of wine, and set it a whole month in horse dung to putrefie; Then distil it in Balneo til all the substance be come out; and put as much *Oleum sulphuris* into it as will make it tart; then keep it close from air. A spoonful every morning will help against the Fever in a short time. It speedily cures Ulcers or Scabs, by drinking a spoonful every morning, and washing the sores therewith.

238 *A Diet for the Patient that hath Ulcers or wounds that wil hardly be cured with Ointments, Salves, or Plaisters.*

Take one pound of Guaicum, boile it in three pottles of Ale, with a soft fire, to the consuming of two parts; but if it be where you may have wild Whey, or Cheese Whey, they are better: let the Patient drink of this morning and evening halfe a pint at a time, and let him sweat after it two hours. His drinke at his meals must thus be used; put into the same vessel where the former was made, to the Guaicum that is left, three pottles of Ale (and not whey) let it boil to the one half; let him drinke thereof at all times, and at his meals, which must be but one in a day, and that so little, that he may rise hungry: this must he do five daies together; but he must first be purged.

239 *To help ulcers of all sorts.*

Seeing Ulcers are of divers and sundry kinds;

kinds ; it's necessary to know of what kind and quality they are, so that thou maist help them in form and order convenient. And first of the corrosive Ulcers, as of a wound cancrenated of *Mal di formica*, and of other sorts of Ulcers that go creeping on the flesh ; the cure of these is, by applying quickly *Caustick* to mortifie the evil ; which thou shalt do thus, Wet a little bumbast in the said *Caustick*, and therewith wash all the sore, and then leave it so open four and twenty hours without binding it fast, and when twenty four hours are past, wash the sore with strong vinegar and water of an equal quantity, with great care that there remain none of the *Caustick* in the sore: then lay thereon butter washed with a Colewort leaf, until the askar or dead flesh fall ; then take *Cerrot Magistrale*, with a little *Precipitate* strewed thereon, and then annoint it with *Magno Liquore*, and lay it upon the sore ; for this *Cerrot* helpeth all manner of corrosive Ulcers, without any other help; and every plaister will serve three or four daies, taking them off every twenty four hours, and making them clean, and then lay them on again. As for the filthy Ulcer abovesaid, you shall dresse it only with the *Unguento Magno Leonardo*, which (without any other help) will heal them quickly : but you must every foure daies touch them with *Aqua-fortis* drawn from *Precipitate*, which water draweth forth the offensive matter, and leaveth it purified and clean.

clean. As for all other sorts of Ulcers, *Magno Liquore Leonardo*, with Balm artificial, oyl of Wax and Turpentine, the black Cerot of *Godfredo di Medic.* and the beforeſaid Cerot *Magiſtrale* with *Precipitate*, are able to help, be they never ſo evil.

240 *An approved Remedy to ſtay Vomiting, by M. R.*

A man of thirty years old was troubled a long time with ſore vomiting, throwing up preſently whatſoever he ate or drank, and was relieved by this receipt. Take of Malmſey ſix ounces, oyl of Vitriol ſix drops or more; mix them together, and take thereof every morning faſting an ounce, or thereabout, and in ſhort time it wil ſtay the vomit.

241 *A Receipt for to make Vomits.*

Take of the glaſſe of *Antimony* pounded as ſmal as may be, five grains; infuſe the ſame all night in four ounces of white wine, ſhaking it divers times: early in the morning pour out all the cleer part, wherunto add one ounce of *Oximet Fuliginans*: ſo take it, drinking after every vomit a draught of poſſet-Ale.

Or take of *Mercurius vita* five graines in a ſpoonful of white wine. Or take two ounces of *Crocus Metallorum*; Or take warm water wherein a Rhadiſh root hath been boiled, adding to it a little ſallet oyle; alſo a little *Oximet*

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mel of the Squill may be added. This vomit is taken specially for the weakneſs of the ſtomack, and for four or five daies together, it is taken for expelling the ſlegmatick and malignant humors.

242 *To kil Warts, an approved Medicine.*

Take a Rhadiſh root, ſcrape off the outer ſide of it, and rub it all over with ſalt, then ſet it (thus dreſſed) upright in a Sawcer, or ſome other ſmal diſh, that you may ſave the liquor which runneth from it, and therewith annoint your Warts three or four times in a day, (the oftner the better) and in five or ſix daies they will conſume away. *Sape Probatum.*

243 *For one that cannot make water.*

Take the white ſtrings or tilmy roots of Primeroſes, waſh them very clean, and boil of them half a handful in a pint of Beer or white-wine, til half be conſumed; then ſtrain it thorow a clean cloth, and drink thereof a quarter of a pint ſomewhat warm, morning and evening, for three daies: and it will purge away all viſcous or obſtructive ſtopping the paſſage of the water. *Probatum.*

244 *An excellent medicine for a child that cannot make water.*

Kill three or four hive Bees, then dry them upon an hot ſlate: being thorow dry, bruife them to ſmal powder, then put the powder into a quart of ſmal Ale, and give it the patient

to drink, and he shal have present remedy.

245 *For one that pisseth blood.*

Take Toutsain, Sanguinary and Parsley, of each one handfull, stamp them together very smal, and mix the herbs, juyce and all together with warm Goats milke, and drink a good draught thereof fasting every morning.

246 *To kill the wild fire.*

Take Plantain, Sorrel, Marigold leaves, of each one handfull, stampe them and strain out the juyce, and boil it with twice so much vinegar, and put it up in a glasse for your use.

247 *How to order a woman with child, before, in, and after her labour.*

To preserve the infant, and prevent abortion, take Coriander seed prepared 2 drachms, of the root of Bistort, the shavings of Ivory, and red Coral of each a drachm; of white Amber, Chrystal, of each a scruple; *Alkermes* half a scruple, Sugar dissolved in four ounces of Rose water; make tables, each of them weighing a drachm. Let the patient take one every other day morning and evening: between whiles let her sup up a rathe new egge, thickned a little with *Magisterium of Pearl*, or fine powder, or red Coral. But if her breasts after their filling should begin to lessen and fal, it is a signe of future abortion; to prevent which, let her take

root of Bistort, and Corianders, of each two drachms ; of unripened Gales, red Sanders, and Hipocistidos, of each one drachm, Gum Labdanum, Mastick, of each halfe an ounce; choice Frankincense, Bdellium (the Gum of a tree in *Arabia*) of each two drachms ; Coral, Amber, of each one drachm : Powder those which are to be powdered, and with oyl of Turpentine and Wax make two or three Cere-clothes ; apply them sometimes to her loins and sides, and sometimes under the Navel. She must avoid all sudden and violent motions both of the mind and body , as Coughs, sneezings, Frights ; also spices and strong wines. And thus much before labour.

In labour, to procure ease and speed, take three or four drops of the distilled oyl of Nutmegs in a spoonful of white wine. Or, Take white Dictamne root, Stones of Dates, Borax, of each two scruples ; Cinnamon, Cassia lignea, Amber, fine pearl, of each one scruple ; Saffron half a scruple ; make a smal powder, which divide into two equal parts ; and let her take one part in a draught of the water of Lillies or posset Ale made with Rhenish wine ; and the other part let her take about six hours after, if need require.

If she should be subject to fainting or swooning before or after labour, take now and then a spoonful of this excellent Cordial following: Take Borage water, Rose water, Strawberry



berry water, and Rhenish wine, of each two ounces ; species of *Diamargaricum frigidum* one scruple ; make a warm infusion for the space of an hour, then strain it, and add thereunto *Manus Christi* made with Pearl four ounces ; Syrup of Baum one ounce, Syrup of Gilliflowers, two ounces ; Oriental Bezoar, Unicorns horn, and Ambergreece, of each six grains. Make a Cordial Julep.

Many times after labour great pains follow women newly delivered, for which this plaine simple remedie is very good : Drink a good draught of beer boiled with a spoonful of Camomile flowers ; and in greater pains let her drink six ounces of the oyl of sweet almonds fresh drawn.

To dry up milk, a quick and safe remedy is new sponges wet in vinegar (where a handful of Commiseed boiled is bruised tyed close to the breasts, annointing them with *Unguentum populeum*.

To procure store of milk, use posset drink made and boiled with Fennel, and the sweet seeds of Annis and Fennel. These Remedies are apporoved to be safe, sure, and forcible to effect what is propounded.

248 To bring a woman to a speedy birth.

Take of Piony root dried, as much as half an Almond, beat it to very smal powder, and give it the woman to drink in an Aleberry.

249 *For the same.*

Take Hyſop, Vervine and Betony, of each one handful : ſtamp them ſmal with ſome old Ale, and ſtrain out that Ale and juyce, and put as much more ale, as wil make a pretty draught, and let the woman in her labour drink it, and ſhe ſhal be ſpeedily delivered.

250 *For a dead child in a womans body.*

Take juyce of Hyſop, temper it in warm water, and give it the woman to drink.

251 *A medicine for a woman in travel  
to make her have Throwes.*

Take Coral, Amber, Date-ftones, Pearl, Piony ſeeds, Saffron, Commine : beat all theſe in powder, and put it into Malmſie, and take Unicorns horn, and put it into a ſpoon with a little Malmſie, and give it to her ; and preſently let her drink a draught of the Malmſie with the powder aforeſaid, warming it a little.

252 *A medicine for the falling down of  
the Matrice to the bearing place.*

Fiſt take chickweed and ſeeth it in an earthen pot ; then lay of it upon a piece of ſcarlet, as hot as the party may ſuffer it : Let her take it to the privy place ; and as one plaſter cools ſo lay on another, and uſe it.

253 *An*

- 253 *Another to be laid to the Navel, and  
to the back right against the Navel  
for the same use.*

Take an Onion, and roſt it very tender ; then take of Alyſander ſeeds and bruife them in a wedden diſh, and mingle the onion and bruifed ſeeds together, and lay it upon a piece of linnen cloth ; ſo lay it to the Navel a little warm : rowl that on, and let it lie on four and twenty hours ; then change it and take a new one til it be cured. It availeth much, that the midwife hold Musk below ( tyed in a little Lawn ) to draw down the child.

Take Torchwort, and lay a leaf of it to the crown of a womans head warm , to ſtay other flowers.

- 254 *Immoderate flux menſtrual ſup-  
preſſed or ſtayed.*

Take the roots of Orpine and Comfry thin ſliced, Clary, of each as much as you pleaſe ; boil them with a Chicken, and with that broth make Almond milk, and to every handſul of Almonds add one ſcruple of Labdanum ; grind them wel together, and drink thereof morning and evening. Alſo annoint the reins and grieved parts with this oyntment : *Unguentum album camphoratum* two ounces, *Saccarum ſaturni* two drachms ; mingle them and make an ointment.

255 *For a woman that hath too much  
of the flowers.*

Burn the foot of a Hare to powder, and drink thereof with red wine and Cinnamon, first and last, nine daies; and it will help her.

256 *To stop the whites in Women.*

Fry Hemlock in fresh swines grease, lay it as hot she may suffer it to the secret place.

257 *Another for the same.*

Of new milk of a red Cow take a quart, ten spoonfuls of red Rosewater, or Pomegranate pil beaten, and a little Cinnamon beaten, and seeth it half away: sweeten it with sugar, and drink a draught morning and evening, and two whites of eggs beaten.

258 *To make Pomation.*

Take the Leaf of a hog new killed, lay it in water nine daies, keeping it close covered, and shifting it three times a day; then take it out of the water and beat it with a wooden pestel in a stone mortar; then put into a great galli-pot a branch of Rosemarie, halfe a pound of Almonds blanched and beaten, a quarter of a pint of Rosewater, three or four large Mace bruised, a grain of Musk bruised, and upon them all put in the hogs leaf so beaten, and cover it close: Then take a brass-pot,

fil it so full of water, that the galli-pot may stand two or three inches above the water in the same pot, set the brasie pot on a Charcole fire, or such another fire as may make it seethe apace, and have no smoakie brands about it. Set a waight on the top of your gallipot, lest it swim and fall, and then let the brasie pot boil so fast as may make the gallipot seeth also, and so let it seeth three hours, keeping in a kettle by on another fire, some seething water, to fill up the brasie pot still as the water shall evaporate out of it by seething; then take out your gallipot, stir the stuffe in it wel together, and strain it thorow a fine cloth (which you must be sure must have no holes in it) into another gallipot, of the same size: and set that with the matter so strained in it, into the brasie pot close stoppt, & let it boile for an hour, then pour it into little gallipots for your use, but binde them not up til they be thoroughly cold.

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*Severall Compositions of great Use  
in this second part of this Mannel.*

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259 Magno Liquore, which is of  
great vertue.

**T**Ake sweet Sallet oyl twenty pound, white-  
wine two pound, boil these together un-  
til.

til the wine be consumed, then put it in a vessel of stone, and put thereunto these things following.

Take the flowers of Rosemary three pound, Lignum aloes six ounces; Olibanum, Bdellium, of each ten ounces; then stop it very close, and bury it in the ground four foot deep; and this would be buried in the beginning of August, and there remain until the month of March, then take it forth of the ground, and set it in the Sun, and put thereto these matters following. Sage, Rosemary, Rue, Betony, Millifoly, Comfery roots, Tamaro, Viticella, of each one handfull; Gallinal, Cloves, Nutmegs, Spikenard, Saffron, one ounce; Sarcocolla, Sanguis Draconis in grain, Mastick, one ounce; aloes hepatick, *Rasa di pino*, of each eight ounces; yellow wax, *Auxungia*, of each eighteen ounces, *Catophony* one pound, Hypericon with the seed and all, one pound, Musk one drachm; mix them all wel together, and boil them in Balneo until the herbs become dry, and have no more substance, then it is boiled; then take it forth and strain it; and put thereunto for every pound six drachms of balme artificial; and when the month of Septem. cometh, put thereunto two pound of the fruit of the hearb called Balsamina, which is red, and then it is ended; which thou shalt keep in a glasse close shut, for the older it is, the better is; and it is of such vertue, that it helpeth the Etisie, and Hidropsie,

if

if ye give them every morning four drachms with two ounces of Syrup of Roses warm, the space of eleven dayes, as is wel proved: and this is the true and perfect unction that helpeth the Petocchie, a disease so called in the Italian; If any were wounded, and had cut veins, sinews and bones, let him joyn the parts close together, and dresse it with this oyl very hot upon the upper parts, and in short time it shall be whole without any alteration; it helpeth also the white scall, if ye annoint it therewith: it helpeth coldness in the head, and Catarrhs, if ye annoint within the nostrils at night when ye go to bed; if ye annoint the stomach therewith, it causeth perfect digestion of the meat, it provoketh urine where it is let through carnosity, or Gonnorea, or such like Matter; it causeth hair to grow, it preserveth the beard black, and is good against worms; and all these experiments are true and proved by one divers and sundry times in the aforesaid infirmities, and also in divers other, which are left until nother time: Ye shall note, that if you annoint one all over that is grieved with the Pox, with this oyl, it wil encrease his pain; and so by that means you may know whether he be infected or no.

260 *How to compound Aromatico Leonardo, with its vertues.*

*Aromatico Leonardo* is a miraculous medicine,  
I 5

dicine, that serveth against all manner of diseases of what quality soever they be; for it worketh this operation, *viz.* as soon as it joineeth to the stomach, it draweth to it all the evil humors of the body, and imbraceth them, and carrieth them forth of the body both by vomit and seige, and so leaveth nature unburthened, which may prevail at pleasure, because it hath no impediment: and the order to make it is thus:

Take fine white sugar four ounces, pure Pearle, Musk, Saffron, Lignum aloes, Cinnamon, of each one scruple; *Petra Philosophale* four drachms, mix them together, and make thereof Lozanges with Rose water according to art, the which ye shal keep in a box of Wood close shut: and the order to use it is thus; When the Physician goes to visit any sick person, and intends to prepare him some medicine to take inward; the best and most perfect inward medicine that he can ordain is this Aromatico, because it evacuateth the stomach by vomit, and the body downward; and his operation is such, that it doth in manner help any crude sort of infirmity, and the quantity is from one dram to two drams, and may be taken in broth, in wine, in water, or mix it with any pills, or potion, giving charge, that when it is put into any porion, thou leave none in the bottom of the cup where thou drink it out, because the *Petra Philosophale* is heavy, and will remain in the  
bottom;



bottom, for if that remain, it will not work at all; giving also charge, the day that you give this medicine, that you let the patients drink as much crude water as they wil, and give them little meat to eat that day, & this is the order to use this medicine.

261 *Cauſtick.*

Take Arſenick, Criſtalline, *ſal Armoniack*, Sublimate, of each alike; boil them, being finely ground, in as much ſtrong vinegar as the matter weigheth, until a third parts be conſumed, and that there remain a third; then keep it in a glaſs cloſe ſhut for thy uſe, as I wil ſhew thee in diuers places when occaſion ſhal ſerve.

262 *A Magiſtrale Cerot againſt the white Scal.*

This *Cerot* is of great vertue, and of marvellous experience to reſolve the white ſcal, becauſe it is penetrative, Mundificative, and Reſolutive, and cauſeth the hair to grow where it is fallen away, to the great content of the Patient, and honor of the Phyſician, and it is made in this order. Take Frankincenſe that is ſtrained from his filth, what quantity you wil, and diſtil it in a retort, and give it fire at leaſt forty hours, then let it cool, and break the glaſſe, and in the bottom thou ſhalt find a black maſſe the which make into powder, then for every pound of the ſaid powder, put thereto one ounce of

of Wax, and four ounces of the said oyl that you distilled, and half an ounce of the heads of Bees, the which are easie to be had in Summer: Mix all the aforesaid things in a vessel of Copper, and with a smal fire make them in form of a liquid unguent; and when thou wilt use it, shave the head, and wash it, and lay thereon this Cerot upon a fair cloth warme, and every two daies change it; and so in short time thou shalt see strange effects of his vertue. This serveth also against breaking of bones, dislocations, and for icabs ulcerated, because it dryeth, and comforteth, and resolveth all the evil qualities; giving charge in the distilling, because the fire many times consumeth it so, that in the bottome there remains nothing that is good, and therefore beware in the making.

263 *Pillole Magistrale, which is good against any infirmities.*

These pills are of great vertue, and especially against all kind of pains coming of corrupt humors; for they purge the purrified humors, and preserve the body from corruption: and the order to make it is thus.

Take *Olibanum*, Maltick, Mirrhe, *Sarcocolla*, *aloes hepatica*, *Eleborus niger*, Saffron, Turbit, *Colloquintida*, of each what you please, Stamp them finely; and for every ounce of the aforesaid matters, put thereunto two Carers of Musk,

Musk, and then incorporate it with hony of Roses and *Aqua visa* of each a like ; and this paste thou mayest keep six months in a vessel of lead ; the quantity is from two drachms to three drachms, in the morning fasting, & drink thereon a little wine. These pills are most excellent to take away the pains of the Gout, and to preserve a man from it ; they are also good for them that have the french pox, because they evacuate the gross and viscid humors, and maintain the body in good temperature, and using them in those diseases, it preserveth the body in good temperature. They are also good for women that are troubled with pains of the Mother, and retention of their terms, for these are aperative, and provoke them, and purgeth the Matrix of all impediments contained therein : They serve against the Megrum, and all pains of the head, and also against all kind of putrified fevers, as the experience thereof hath been seen sundry times.

264 To make a Quintessence of marvelous vertue.

*Quintessence* is so called, because it is an essence taken from the elements without corrupting them ; and it's called *Quinta essentia*, because its an essence above the four elements ; which hath a marvelous vertue in preserving all things from putrefaction ; and is of so much vertue, that drinking every morning half an ounce

ounce thereof as soon as a person riseth out of his bed, it preserveth in continual health : It helpeth wounds and sores of ail sorts by washing them therewith : It preserveth all flesh, fish, and fruits that are put therein. The order to make it is thus :

Take fourteen pound of good strong wine, common hony one pound, Annis-seed, Coriander, *Lignum aloes*, *Calamus Aromaticus*, of each three ounces, Rose-water four ounces : Beate those things which are to be beaten grossly, and infuse them in the said wine two days, and then put them in a gourd of glasse, and distil it by *Balneo* so long til the extracted water burn, and when it wil burn distil it no more : then keepe that which is distilled in a glasse close stopped, that it take no air, and so keep it til thou have occasion to use it ; for it is a most rare liquor, because it resolveth all indispositions that happen to mans body. If any desire to have this *Quintessence* more perfect, let him take a tenth part of good hony, with a little Cinnamon, and distil it again by *Balneo*, and the Flegm wil remain all in the bottom of the vessel, and the *Quintessence* wil be so fine, that the air wil take it away. And therefore he that can make this well, shall work strange cures therewith, even to admiration.

- 265 Quintessentia solutiva, which is  
of Marvelous operations in  
divers matters.

This *Quintessentia solutiva* evacuateth the body with great ease and without any detriment, and it purgeth all parts of the body that are troubled with gross and viscus humors, it resolveth swellings, and taketh away the pains, it preserveth the sight, and killeth worms, and causeth a good appetite, with many other good qualities, which I shall leave at this time; and the order to make it is thus.

Take Lignum aloes, Cinnamon, Turbit, *aloes hepatica*, of each one ounce, Colloquintida, two ounces, Cloves, Saffron, of each three scruples, Musk of Levant one drachm, Julep of Violets one pound. Mix all the aforesaid matters together in a glasse, and put thereon two pound of Quintessence, and so let it stand twelve daies, and then strain it, and put it into a vessel of glasse close shur; this may be taken with broth, wine, or with what sirup or potion you wil; the quantity is from two drams to four drams in the morning fasting, without keeping of any diet at two ounces, and it shal work wel without trouble at all.

- 266 Syrupo Solutivo, or the soluble Syrup;  
with the order how to make and use it.

This soluble Syrup made in decoction is very wholsome, and of great vertue, and especially

cially in crude humors; for it disperſeth the matter, and evacuates it with great eaſe, and without danger or trouble of the Patient: The order to make it is thus.

Take Sage, Roſmary, Siccory, *Carduus Benediſtus*, Nettles, Organy, of each an handful; Figs, Raiſins, Dates, Sweet Almonds, *Sal Gemma*, of each four ounces, *Colloquintida*, *Alpes hepatica*, Cinnamon, *Mirabolani citrini*, of each two ounces, common hony two pound. Stamp them all groſſly, and put them to infuſe in eighteen pound of fair water; then boil it till half be conſumed; then ſtrain it, and diſtil it by a filter, and aromatize it with two carers of Muſk, and a pint of Roſewater, and then it is made: which you ſhal keep in a glaſs bottle cloſe ſtopped. The doſe is from four ounces to ſix.

In winter you muſt take it very warm; and in the Spring and Autumn take it warm and no more; in ſummer you muſt take it cold: This purgeth the groſſ humors of the body, and hurteth not the ſtomack. You may uſe it in a Fever for four or five daies together, and it will help it. In crudity of humors, as the French Pox, Gouts, Catarrhs, Dogly Artetico, and ſuch like matters, where there is no accident of Fevers, you may take it ten or fifteen daies together, and it cannot hurt, for it purgeth moſt excellently: It is given againſt the Cough, againſt flux of the urine, and pains in the head, and carnoſity in the yard, or the Hemeroids And in brief, it is good

good against all diseases caused of corrupt humors ; for it hath such vertue, that it draweth from all parts, and evacuateth the humors intestinal. There hath been great experience of this syrup in such persons as had in a manner utterly lost their taste, who by using it, have been brought to a good temperature; there have been also infinite experiments on ulcerated persons and full of sores, ill handled by poverty and weaknesse, who finding no means to cure them, have been cured by this syrup in fourteen or fifteen dayes, *Cum multis aliis, &c.*

267 *Sirrupo Magistrale Leonardo, which serveth against an infinite number of diseases, and is a rare medicine.*

This syrup is solutive, and very pleasant to use, and cannot hurt in any wise, which is seldom seen in other Medicines : and the order to make it is thus,

The leaves of Sine, two ounces ; Fumitory, Maiden hair, Harts-tongue, Liver wort, *Epitemum, Ellemo*, Pollipody of the oake, the flowers of Borage, Bugloss, Liquorice of each three ounces, *Colloquintidia, Eleborus niger, Aloes hepatica, Mirabolani Indi*, of each one ounce, Pruins fourteen, Sebestien twelve, Tamerisk one ounce ; Stamp them grossly, and infuse them in ten pounds of fumitory water, then boil it until the consumption of the third part, and then strain it, and in that which is strained  
put

put these things: Syrup of *Stacados* one pound, Saffron one scruple, *mel rosarum* six ounces, Rectified *Aqua vita* four ounces: Musk one drachm, the mullage of Marish Mallows foure ounces, *Benjamin* one ounce, Rose water three ounces; and then it is made, which ye shal keep in a glasse close stoppt, and keep it in a temperate place, and this you must take warm: the quantity is from two ounces to four ounces, and it is a most safe medicine to be used without keeping of any diet. It helpeth those much that have Pellaria, Scabs, Hemeroids, and such like diseases, and may be given unto a woman with child, without any danger, when she shal have occasion to use any.

268 To make artificial Balm, and the vertues of it.

This balm hath all the vertues of the natural balm, although not in quality, yet in vertue, The order of making it is this.

Take one pound of Venice Turpentine, oyl of Bayes perfect without mixture four ounces *Galbanum* three ounces, Gum *Arabic* four ounces, *Olibanum*, *Mirra elect*, Gum *Hedera* of each three ounces, *Lignum Aloes*, *Galingal*, Cloves, *Consolida minore*, Cinnamon. Nutmegs, Ginger, *Zedoaria*, *Diptamnium album*, of each one ounce; Musk of *Levan*, *Ambergreece*, of each one drachm: Beat all these things together, and put them into a Retort of glasse well luted, and put thereto six pound of rectified *Aqua*



*qua vita* without flegm, and so let it stand eight daies, and then distil it by sand, and the first extraction will be white water mixed with oyl; then keep the fire smal, until there come forth a blackish oyl, then change the receiver, and set thereto another, and increase the fire til all the spirits be drawn out: then separate the oyl from the black water, and likewise from the white, and keep them asunder by themselves. The first water that is white is called *Aqua del Balsamo*, or a Balm water, & the oyl separated from that is called *Oleum del Balsamo* or oyl of Balm. The second water that is black, is called *Mater del Balsamo*, or mother of Balm, and the oyle separated from that water is called *del Balsamo artificiato*, or artificial Balme; which should be kept as a most precious Jewel.

Each of these Waters and oyls have their severall admirable vertues and operations for effecting of wonderful cures; but the artificial Balm is a most miraculous liquor; as for the Stitch in the side, for which the dose is two drachms; the Cough, Catarrhe, coldnesse in the head or stomack, wounds in the head, and infinite others; yea, I know no disease either hot or cold, but it doth good to it, and that by its own quality, and hidden vertues; cooling the hot, and heating the cold. In a word, whosoever hath this precious liquor, may be kept from, or cured of all infirmities, and need not seek for the natural Balm with so great expences, and the

the hazard of life, as hath been often seen.

269 *Vegetable Syrup which is miraculous and divine.*

This Syrup is a secret, with which many miracles have many times been wrought in divers operations, on many infirmities. The order to make this Syrup is thus.

Take *Lignum aloes*, *Rioponsico Eupatorio*, red Saunders, of each two ounces; beat them, and make thereof a decoction in good form, and with four pound of the decoction make a Syrup, and put thereto these things following while it is hot, Saffron one scruple, Ginger one drachm, Musk two Carets, the solution of our *Petra Vegetabile* three ounces, Cloves, Nutmegs, of each one scruple and a half; then keep it in a glasse close shut, and this is vegetable Syrup, which worketh miracles in divers infirmities; for by its nature it purifieth the blood, mundifieth the liver, comforteth the heart, preserveth the stomach, provoketh urine, dissolveth gravel in the reins, it helpeth the cough, and helpeth digestion, and quieteth all the humors in the sick person, with divers other virtues which it hath.

This may be taken with broth, with distilled water, or with any decoction, or medicine, fasting: The quantity is from one drachm to two drachms; and happy shal they be that use it.

270 *Unguento Magno Leonardo.*

This *Unguento Magno* is called so because of

of his great vertue and operation ; for it worketh so strangely in some diseases, that it in a manner reviveth the patient : and the order to make it is thus.

Take *Otnegra ovium*, six ounces, *Oximet Squilliticum* halfe an ounce, mix them together in an earthen dish until the *Otnegra ovium* be become like ashes, then it is deisittom ; then put thereon two ounces of vinegar and wash it wel until it remain pure and clear, then take *Olibanum* half an ounce, *Cerusa* one ounce, beat them fine, and mix it in a stone mortar with as much *Magno Liquore*, as wil serve to incorporate them wel, then put thereto the *otnegra ovium*, and mix them very wel together ; hat being done, put thereto *Auxungia porcina* eight ounces, and mix them all together, and then it is made, which keep in a vessel wel glazed ; for it wil keep a long time without corruption, and is apt to help those that are lame, ful of pains, sores and swellings, paines of the eyes, the Stone in the reins, and such like matters ; it helpeth all manner of French Pox, if ye annoint them therewith til their gums be sore, and then leave. But ye shal note, that the body must first be wel purged before ye annoint them. This unguent cooleth all corrosive ulcers, and helpeth them in short time, it helpeth all paines in the eyes if ye put it therein, and taketh away all burning with speed : and to be short, it helpeth those diseases in short time, so that it is to be wondred at.

The



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Containing Experiments in Physick and Chirurgery, &c.

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## Experiments in Cookery and Housewifery.

### Sallets or Sawce.

#### 1 *A Lemmon Sallet.*



Take Lemmons, rub them upon a grate to make their rinds smooth, cut them in halves, take out the meat of them, and boil them in fair water a good while, changing the water once or twice in the boiling, to take away the bitterneſſe of them: when they are tender, take them out and ſcrape away all the meat (if any be left) very clean; then cut them as thin as you can (to make them hold) in a long ſtring, or in reaſonable ſhort pieces, and lay them in your glaſs, and boiling ſome of the beſt white-wine vinegar with ſugar, to a reaſonable thin ſyrup, pour it upon them into your glaſs, and keep them for your uſe.

#### 2 *To keep Clove Gilliflowers for Sallets.*

Take the faireſt Clove Gilliflowers; clip off the whites from them, put them in to a wide mouth'd



mouth'd glasse; and strew a good deal of sugar finely beaten among them: then put as much wine vienegar to them as wil thoroughly wet them, tie them up close and set them in the Sun.

3 *To pickle Oysters.*

Take a peck of the greatest Oysters, open them and put the liquor that comes from them (saved by it self) to as much white wine, & boil it with a pound of Pepper bruised, two or three spoonfuls of large Mace, and a handful of Salt, til the liquor begin to waste away; then put in your Oysters and plump them, and set them off the fire til they be cold, and so put them up in little barrels very close.

4 *To pickle Quinces.*

Boil your Quinces that you intend to keepe whole and unpared in fair water, til they be soft, but not too violently for fear you breake them: when they are soft, take them out, and boil some Quinces pared, quartered, and cored, and the parings of the Quinces with them in the same liquor, to make it strong: and when they have boiled a good time, enough to make the liquor of sufficient strength, take out the quartered Quinces and parings, and put the liquor into a pot big enough to receieve all the Quinces both whole and quartered, and put them into it when the liquor is through cold, and so keep them for your use close covered.

7 To

*5 To keep Goosberries.*

Take a handful or two of the worser of your Goosberries, cut off their stalks and heads, and boil them all to pieces in a pottle of water, putting into the boiling thereof halfe a quarterne of sugar; then take the liquor, straine it thorow a hair strainer, and while it cooleth, cut off the stalks and heads of the fairest Goosberries, being very careful you cut not the skin of them above or below, put them into a Gallipot, and pour the liquor in after them.

6 *Purshane* must be used as you do the Goosberries.

*7. How to keep Cucumbers raw.*

Take a Kettle (big enough for your use) half full of water, make it brackish with salt, boil therein ten or twenty Cucumbers cut in halves; then take the raw Cucumbers, being somewhat little, and put them into the vessel wherein you will keep them; and when your liquor is cold strain so much of it into them as may keep the Cucumbers alwaies covered.

*8 To keep boiled Cucumbers.*

Take a Kettle of water, put salt to it, boil it wel; then take your raw Cucumbers, put them into it, and keep them with running up and down very softly til they be as it were perboiled; then take them out and lay them aside til they be cold; then put them up in the vessel you will keep them in, and when the liquor

quor is cold, strain it into them til they be all covered.

9 *To pickle Cucumbers to keep all the year.*

Pare a good quantity of the rinds of Cucumbers, and boil them in a quart of running water, and a pint of wine vinegar, with a handful of Salt til they be soft: then letting them stand til the liquor be quite cold, pour out the liquor from the rinds, into some little barrel, earthen pot, or other vessel, that may be close stepped, and put as many of the youngest Cucumbers you can gather therein, as the liquor wil cover: and so keep them close covered, that no wind come to them, to use all the yeare til you have new. If your Cucumbers be great, 'tis best to boile them in the liquor til they be soft.

10 *To keep Cowslips for Sallets.*

Take a quart of white wine vinegar, and half a quarter of a pound of fine beaten sugar, and mix them together: then take your Cowslips, pul them out of the pods, and cut off the green knob at the lower ends, put them into that pot or glassie wherein you minde to keepe them; and wel shaking the vinegar and sugar together in the glassie wherein they were before, poure it upon the Cowslips, and so stirring them morning and evening (to make them settle) for three weeks, keep them for your use.

11 *Violets, Buglosse, Borage, Rosemary,  
Marigolds, Fennel.*

These are all to be used as you do your Cow-slips : only of Fennel you must take the seedes when they are new put out of the pod.

12 *To keep Broom-flowers for Sallets.*

Gather so many buds in one day (if you can) as you mean to keep, then take your pot, and lay first a lay of white salt in the bottome of it, and then a lay of Buds or flowers, then another of white salt, and so another of Flowers, til you have filled your vessel so full as you can thrust them down, let them stand one day, and if they shrink down, fil them up with flowers, and after fil it up with Verjuice, and lay a good deal of salt upon the top of it, and stop it up close.

13 *To keep Barberries to garnish your meat, &c.*

Take the worst of them and boil them in fair water, and straine the liquor from them and while the liquor is hot, put it into your Barberries, being clean picked, and stop them up : and if they mould much, wash them thoroughly in the liquor : then boil the liquor again and strain it, and let it cool, and then put it to your Barberries againe.

14 To keep *Artichokes* for all the year.

The fittest time is about Michaelmas, and then according to the proportion of Artichokes you will keep, seeth such a quantity of water in a pot or pan, seasoning it so with white Salt, that it may have a reasonable taste; then put a fit quantity of white Salt into the water, and boil them together, and scumme them wel, then put a good quantity of good vinegar to them to make the liquor somewhat sharpe, and boile it again. Then boil your Artichokes that you minde to keep, in another liquor, take them out of it, and let them coole; then set your first liquor again on the fire to boil, and scumming it throughly, let it cool again; when it is throughly cold, put it up in some Firkin, or large earthen pot, and put in your Artichokes to them handsomely for bruising, then cover them close from the air, and so keep them to spend at your pleasure.

15 To pickle *Broom-buds*.

Take as many Broom-buds as you please, make linnen bags and put them in, and tie them close; then make some brine with water and salt, and boil it a little; let it be cold, then put some brine in a deep earthen pot, and put the bags in it, and lay some weight upon them, let it lie there til it look black: then shift it again, so you must do as long as it looks black.

You

You must boil them in a little cauldron, and put them in vinegar a week or two, then they be fit to eat.

*16 How to pickle Cucumbers.*

Take the Cucumbers and wash them cleane and dry them clean in a cloth; then take some water, vinegar, salt, fennel tops, and some dill tops, and a little Mace; make it fast enough, and sharp enough to the taste; then boile it a while, and then take it off, and let it stand and be cold, and then put in the Cucumbers, and lay a board on the top to keepe them down, and tie them close, and within a week they will be fit to eat.

*17 To make a gallendine sawce for a Turkey.*

Take some Claret wine and grated bread, and a sprig of Rosemary, a little beaten Cloves, a little beaten Cinnamon, and some sugar.

Spoon meats.

*18 The best clouted Cream.*

Take eight pints of Milke warme from the Cow, set it on the fire, make it ready to boil; then pour it into bowls, and scete it thar night: if you would have it thick, put in a quart of Cream to it.

*19 Another way for the same in a lesse proportion.*

Take a quart of Cream, or a pottle, set it in  
two

two dishes, on two chafingdishes of coals, and cover them with two other dishes: and as it heateth, uncover the Cream ever and anone, and with a spoone take off the film that riseth, and put it in another dish, and cover it againe til more be risen, and take it stil off, and let it so rise by leisure, the longer the better; when there wil rise no more filme, pour out the uppermost of the Creame into a Platter alone, & set it on a Chafingdish of coals, with a quick fire; then take the yolk of an egge or two, wel beaten, and strain them with a spoonful of cold Cream, and a little Sugar and Rose-water to season it, and put it in as soon as the Creame beginneth to boil up, and stirring them together softly, let them have a walm or two, and put them in another dish to coole, and serve them.

20 *To make the ordinary Clouted Creame.*

When you have taken your milke from the Cow, set it on the fire presently in a broad vessel, and so keep it on the fire from morning til night, and be sure it seeth not all the while; then take it off the fire, and set it on a Board or Table, and so let it stand all night, and in the morning take off the Cream, and dish it at your pleasure.

21 *To make Almond Milk.*

Take a rib of Mutton or Veale, or rather a Chicken, boil it in fair water, put thereto  
French

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French Barley, a Fennel roote, a Parsly roote, Violet leaves, Strawberrie leaves, and Cinquefoyle leaves, and boile them all together til the meat be overboiled; then strain out the liquor from the rest: while they are boiling, blanch a proportion of Almonds, answerable to the liquor, beat them wel in a cleane stone Mortar, and then grinde them therein with Rosewater and sugar, and when they are wel ground, put in all your liquor by little and little, and grind with them, til they be all wel compounded, then strain it into a fair glass, and use it at your pleasure.

### 22 *To make a Cullesse.*

Take a Cock, bruise ali his bones, and put them into a pot of fair water, set it over a charcoale fire, boil it and scumme it wel; put therein French Barley, Fennel roots sliced, and the pith taken out, Parsly roots sliced, leaves of Violets, Strawberries, Lettice and Succory; boil all these together til the Cock be boiled all to pieces: then take a fit proportion of blanched Almonds, grinde them wel with Sugar and Rose-water in a Stone Mortar, then put to them the Cock, bones and all, and beat him all to pieces in a Mortar, then put in all the broth by little and little, and compound them by bearing, as in the Almond Milk, and so strain them out all into a fair skillet; then put into it a fit quantity of large Mace and Cinnamon whole, but bruised, and a like of Ginger sliced; set  
it



it then upon the fire againe, and let it boile half an hour, and keepe it stil with stirring, then letting it run thorow a clean cloth into a Pipkin, there keep it til you use it, and then warm it in a Porringer, and drinke it.

23 *The best way to make a Sack Posset.*

Take a dozen of egges exceeding wel beaten, put to them a pint of Sack, and stir them wel, that it curd not; then put to it three pints of your best sweet Cream, half a pound of Sugar very finely beaten, and stirring them wel together til the sugar be fully melted in them, strain it all together into a Bason, big enough to receive it all: then set it in the Bason, on a pot of boiling water, keeping the pot boiling until the Posset be like a Custard, and as thick: then take it off, and keeping it til you thinke it be cool enough to eat, strew your beaten spices wel and thick upon it, and serve it.

24 *A Sack Posset without milk.*

Take thirty Egges, beat them so wel, that you may take them up with a spoone, like as you do milk or broth; and while they are beating, take a quart of Sack, halfe a pound of fine sugar finely beaten, and a pint of strong Beere, and make them boile a very little while upon a soft fire; then take them off the fire and put the Eggs into them as soon as it comes off, and stirring them up wel together, put them  
into

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into a fit Bason to receive them, and covering them close with a dish; set them on a soft fire again, til they rise to a Curd; then take it off the fire, strow it with Cinnamon and sugar, and serve it.

### 25 *An Almond Caudle.*

Blanch Jordan Almonds, beat them with a little smal Ale, and strain them out with as much more Ale as you mind to make your Caudle of: Then boil it as you doe an Egge Caudle, with a little Mace in it; and when it is off the fire, sweeten it with sugar.

### 26 *To make the Danfick Cream.*

Take your Cream, boil it with some Mace and Cinnamon in it; then take it off, cool it a little, and put in as much Rose-water and sugar as wil make it sweet, and give it a good taste; then put in as much Runnet as wil be sufficient to make it run, and then dish it and serve it.

### 27 *To make fresh Cheese in Cream.*

Take a pottle of good Milk as it comes from the Cow, and halfe a pound of blanched Almonds beaten very smal, and make a thick Almond milk, with a pint of Cream strained, and a little before you go to dinner make it blood-warm, season it with a little sugar, Rose-water, and searced Ginger, and put to it a little Runnet: and when it is scummed, bread it up and whey it, and put it into a Mould, and presse  
it

it with your hand, and when it is wel wheyed, then put it into a dish with Cream : you may garnish it if you please, with a dozen of Waters made of fine flower, sugar and water.

28 *A messe of fine Cream.*

Take a quart of Cream, set it on the fire til it be ready to boil, then put into it seven yolks, and two whites of egges very wel beaten together; and boile them (keeping them well stirred) til it be almost as thick as a Custard; then take it off the fire, and let it stand til the Whey be settled from it; then strain the thick of it thorow a cloth into a Bason, and making it as sweet as you please, with Rosewater and Sugar, dish it, scraping a little Sugar upon it.

29 *Cream of Codlins.*

After you have scalded your Codlins, and pild of the skins, and scrap'd the pulpe from their Cores, with a little Sugar, and Rosewater, straine them, and laying the pulpe of your Codlins in a dish, with as much raw Creame as you please, round about it.

30 *To make French Frumenty.*

Boil your French Barly in two waters first, and then in the third, whereof you shal make your Frumenty : when it is almost boiled enough, put into it some yolks of eggs wel beaten, and boile them a while : you must have  
your

your Jordan Almonds ready blanch'd and laid a good while in cold fair water, then beat them very smal with a little Rose-water, and strain their Milk from them, and put it into your Frumenty, when it is ready to take off the fire; or you may boil them a little while together, then take it off the fire, season it with some sugar and serve it.

### 31 *How to make a Goosberry Fool.*

Take your Goosberries and pick them, and put them into clean water, and boil them til they be all as thick that you cannot discern what it is: to the value of a quart take six yolks of eggs smal beaten with Rose-water; and before you put in your eggs, season it wel with sugar, then strain your eggs, and let them boile a little while, then take it up, put it in a broad dish, and let it stand til it be cold; thus it must be eaten.

### 32 *How to make a Goosberry Custard.*

Take as many Goosberries as you please, boil them til they be soft; then take them out and let them stand and cool, and drain them, draw them with your hand thorow a canvas strainer, then put in a little Rosewater, Sugar, and three whites of eggs, and stir them all together; put them in a skillet and stir them apace, else they wil burne; let them stand and cool a little while, and take them off and put them in a glasse.

33 *To make pap of Barley.*

Take Barley and boil it in fair water softly until it begin to break ; then put that liquor out, then put as much hot water to it , as you put forth, and so let it boill til it be very soft , then put it into a cullender and strain it ; then take an handful of Almonds and grind them very wel with your Barley, and some of your liquor, so season it with sugar and a little Rose water, a little whole Mace and Cinnamon, and boill them wel together.

34 *The Lady of Arundels Manchet.*

Take a bushel of fine wheat flower , two nry eggs, three pound of fresh butter , then take as much salt and barm as to the ordinary Manchet ; temper it together with new milk pretty hot ; then let it lie the space of half an houre to rise, so you may work it up into bread and bake it : let not your oven be too hot.

35 *To make Spicell bread.*

Take two pound of Manchet paste , sweete Butter halfe a pound, Currans halfe a pound, Sugar a quartern, and a little Mace ( if you wil put in any ) and make it in a loafe, and bake it in an Oven no hotter then for Manchet.

36 *To make buttered loaves.*

Take half a peck of fine flower, a pinte or more

more of the Yest, the yolks of twenty egges, one pound of Butter, of Cloves and Mace halfe an ounce, of Cinnamon and Ginger one ounce, but the least part of Ginger, a little Pepper, let the spices be beaten very smal; make Dough of all these, and work them in pieces as big as *Manchets*, and bake them: when it is baked, pare away the crusts, and slice them in *Toasts*, and steepe them in clarified Butter in a faire *Charger*: then pour fine sugar powdered between every of them, and make them up like loaves.

37 *To make Almond Butter.*

Blanch one pound of Almonds, or more or lesse as you please, lay them four houres in cold water; then stamp them with some *Rose-water* as fine as you can, put them in a cloth; & presse out as much milk as you can, and then if you think they be not enough, beate them and strain them again, til you get as much milke of them as you can, then set it on the fire til it be ready to boil, putting in a good quantity of Salt and *Rose water* to turne it; after one boiling being turned, then take it off, cast it abroad upon a linnen cloth, being holden between two, then with a spoone take off the *Whey* under the cloth, so long as any will drop or runne; then take so much of the finest Sugar you can get, as wil sweeten it, and melt it in as much *Rose-water* as wil serve to dissolve it, put thereunto so much *Saffron* in fine powder as wil

will colour it, and to steeping the Saffron and Sugar in Rose water, season your butter therewith when you make it up.

### *C A K E S.*

#### *81 To make Barberry Cakes.*

Pick Barberries, and plump them in scalding water, as you do to make Conserves, then take of your best ripest Apples you can get, and scald them very tender: then pare them and take the best and softest of them, and strain it with your Barberrie stuff, not too thin for fear of blacks going thorow: then drie your stuff in a dish, upon a Chafingdish of coals, and make your syrups after the same manner, that you do for Apricock Cakes, and when your syrup is boiled high enough, cool it a little before you put it into the platter, putting it in by a little at once, stirring it up continually: and so you shall be sure to have your stuffe as thick, or as thin as you like best; then lay it upon your plates, and dry it as you do other Cakes, ghesing at the quantity of your sugar, according to your own best liking.

#### *39 To make a sweet Cake, and with it a very sweet water.*

Take Damask-Rose leaves, Bay-leaves, Lavender tops, sweet Marjorome tops, Ireos powder, Damaskpowder, and a little Musk first

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dissolved in sweet water: put the Rose leaves and herbs into a Basen, and sprinkle half a quarter of a pint of Rosewater among them; and stirring them all together, cover the Basen close with a dish, and let them stand so covered all night, and in the morning distil them: so shall you have at once an excellent sweet water, and a very fine sweet Cake to lay among your finest linnen.

### 40 *To make Almond Cakes.*

Take of Jordan Almonds one pound, beate them as you do for Almond milk, draw them thorow a strainer, with the yolks of two or three eggs; season it wel with sugar, and make it into a thick batter with fine flower, as you do for Bisket bread: then pour it on smal Trencher plates, and bake them in an oven or baking pan; and these are the best Almond cakes.

### 41 *To make a Cake.*

Take half a peck of flower, two pound and a half of currans, three or four Nutmegs, one pound of Almond paste, two pound of butter, and one pint of Cream; three spoonfuls of Rosewater, three quarters of a pound of sugar, half a pint of Sack, a quarter of a pint of Yest, six eggs; so make it and bake it.

### 42 *To make a Silpcoat Cheese.*

Take five quarts of new milk from the Cow,  
and



and one quart of water , and one spoonfull of Runnet, and stir it together, and let it stand till it doth come, then lay your cheefe cloth into the vat , and take up your curd as fast as you can without breaking , and put it into your Var, and let the whey soak out of it self : when you have taken it al up, lay a cloth on the top of it, & one pound weight for one hour , then lay two pound weight for one hour more, then turn him when he hath stood two hours , then lay three pound weight for one hour more; then take him out the Var, and let him lie two or three hours, and then salt him on both sides; when he is half enough , take a clean cloth and wipe him dry, then let him lie a day or a night, then put nettles under and upon him, and change them once a day: the Cheefe will come to his eating in eight or nine dayes.

#### 43 To make Angelotta Cheefe.

The best time to make it , is in the middest of May : You must take your Milk as it comes from the Cowe, not heating it at all, and put to it some Cream of the Evening Milk, and then put in your runnet, as you do in other Cheeses; when the Cheefe is come, Whey it, but break it not , but put it into your Var as whole as you can, in the mear, not thrusting it too cloose at the first , but as it sinks down, fill it up again , and then shut it up close , and let it stand so one night , then take it out and lay it up-

on a board, casting salt upon it, and so let it lie a day or two, turning and salting it: then lay it in a Basket or a Flasket with long grasse under it, and so let it dry as you do other Cheeses.

*44 To keep Cherries all the year.*

Take the fairest Cherries you can get; but be sure they be not bruised; and take them and rub them with a linnen cloth, and put them into a barrel of hay, and lay them in ranks; first laying hay in the bottom, and then Cherries, and then hay again: and then stop them up close that no air may come neer them, and lay them under a Feather-bed where one lieth continually; for the warmer they are, the better; yet neer no fire: and this doing, you may have Cherries at any time of the year.

**FRIGASIES.**

*45 Frigasic of Chickens.*

Kill your Chickens, pull skin and feathers off together, cut them in thin slices, season them with thyme and lemmon minced, nutmeg and salt, an handful of sorrel minced, and then fry it well with six spoonfulls of water, and some fresh butter; when it is tender, take three spoonfulls of verjuice, one spoonfull of sugar, beat it together, so dish it with sippets about.

46 *Frigasie of Lamb.*

Cut your meat in thin slices, season it with Nutmeg, Pepper and Salt, mince some thyme and Lemmon, and throw it upon your meat; then fry it slightly in a pan, then throw in two eggs, beaten in verjuice and sugar, into the pan, also an handfull of Goosberries; shake it together, and dish it.

47 *Frigasie of Rabbits.*

Cut your Rabbits in smal peeces, and mince an handfull of thyme and parslie together, and with a Nutmeg, Pepper and salt season your Rabbits; hen take two eggs and verjuice beaten together, then throw it in the pan, stick it, and dish it up in sippets.

48 *Frigasie of Veale.*

Cut your meat in thin slices, beat it well with a rowling pin, season it with Nutmeg, Lemmon and Thyme, fry it slightly in the pan: beat two eggs, and one spoonful of verjuice, and put it into the pan, and stir it together, and dish it.

Divers other ways to dress Flesh.

49 *How to boil a Capon handfomly.*

Take the fat end of a neck of mutton, and cut it into two or three pieces, making one piece of two or three bones; and boil that with your

Capon: and of herbs, take an handful of parsley, as much Thyme, and half as much Endive, and binde them up in a bunch together, and boil them with your Capon; when it is boiled enough, season it with Salt and Verjuice: then take a deep dish, and cut it into sops of fine stale Manchester, and scald them with the fat which cometh off the Capon and Mutton: You must boil readie in a Pipkin or some skillet, half a pound of choice prunes, till they be well and plump, but not over boiled: and when you serve up your Capon, garnish the dish sides with your Prunes, and lay them thick upon your Capon. You may also boil some marrow with your Prunes, and lay it on your Capon.

50 *To roast a shoulder of Mutton  
with Lemmons.*

Take a shoulder of Mutton half roasted, cut off most of the meat thereof in thin slices into a fair dish, with the gravie thereof, put thereto about the quantity of a pint of claret wine, with a spoonfull or two at most of the best Wine vinegar, season it with Nutmegs and a little Ginger: then pare off the rindes of one or two good Lemmons, and slice them thin into the Mutton, when it is almost well stewed between two dishes, and so let them stew together two or three walms: when they are enough, put them in a clean dish, and take the

the ſhoulder blade (being wel broiled on a Gridiron) and lay it upon the meat, garniſhing your diſh with ſome ſlices and rinde of the Lemmons, and ſo ſerve it.

51 *To make Veal Toats or Oliver.*

Take the kidney of a loyne of Veale roaſted, with a good deal of the fat, and a little of the fleſh, mince it very ſmal, and put to it two eggs, one Nutmeg finely grated, a good quantity of Sugar, a few Currans, a little Salt, ſtir them well together, and make them into the form of little paſties, and fry them in a pan with ſweet Butter.

52 *To make very fine Sawſages.*

Take four pound and an half of Pork, chop it ſmal, and put to it three pound of Beeſe Suet, and chop them very ſmall together; then put to them a handful of Sage finely ſhred, one ounce of Pepper, one ounce of Mace, two ounces of Cloves, a good deal of Salt, eight eggs very well beaten before you put them in: then work them wel with your hand til they be thoroughly mingled, and then fill them up. Some like not the egges in: them: it is not amiſſe therefore if you leave them out.

53 *To make Brawn eat tender  
and delicate.*

Put collars of Brawn in Kettles of water

or other apt vessels, into an oven heated as you would for household bread; cover the vessels, and so leave them as long in the oven as you would do a batch of bread. A late experience amongst Gentlewomen, far excelling the old manner of boiling Brawn in great Kettles. Quere, if putting your liquor hot into the vessels, and the Brawn a little boiled first, by this means you shall not give great expedition to your work?

54 *To boil a Capon in white broth.*

Boil your Capon by it self in fair water, then take a ladle full or two of mutton broth, and a little white wine, a little whole Mace, a bundle of sweet herbs, and a little marrow; thicken it with Almonds, season it with sugar and a little verjuice; boil a few Currans by themselves, and a Date quartered, (lest you discolour your broth) and put it on the breast of your Capon, Chicken, or Rabbet: If you have no Almonds, thicken it with Cream or with yolks of eggs: Garnish your dishes on the sides with a Lemmon sliced, and sugar.

55 *To roast a shoulder of Mutton with Oysters.*

When you open the Oysters, save the liquor; then season them with pepper, and a little cloves and mace, and herbs finely chop'd, and the yolks of two or three eggs chopped small, and some currans perboiled a little; then stuff your shoulder  
of

of mutton thick with your oysters, then season it and lay it to the fire and roast it; then take the rest of your Oysters and boil them with a little white wine and some butter, this is sawce for a shoulder of Mutton. When your oysters are opened you may perboil them in their own liquor, then take them out and season them.

56 *To boil a Mallard with Cabbage.*

Halfe roast your fowle, then take it off and ease it down, then put it into a pipkin with the gravie, then pick and wash some Cabbage and put to your Mallard, with as much faire water as wil cover it; then put in a good piece of butter and let it boil an hour; season it with pepper and salt, and serve it upon sops.

57 *To stew a Mallard.*

Roast your Mallard half enough, then take it up, and cut it into little pieces, then put it into a dish with the gravie, and a pice of fresh butter, and a handful of parsley chop'd smal, with two or three onions and a cabbage lettuce; let them stew one hour, then season it with pepper and salt, and a little verjuyce, then serve it.

58 *To stew a Calves head.*

Take a Calves head, and boil it for halfe an houre, when you have so done, pluck it to pieces and take some of the broth you boil'd it in, and put it into a pipkin, with Oysters, take a pinte of white, or claret wine, a quarter of a pound of  
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bacon sliced, either watered or perboiled, chestnuts split, and roasted with the yolkes of three or four egges, sweet herbs minced, and a little horse radish root scraped; after you have stewed all these one houre, then perboile the brains and slice them; then make batter with egges, Ginger, salt and flower, and juice of Spinnage, and fry them, laying sippets to them, and serve them up.

### 59 *A Grand boyled meat.*

Take what fowle is in season, as Pidgeons, wild or tame, Partridge, widgeon, larks, inipes, Teale, plover, or any other, truss them, and boil them, and while they are boiling, take some strong broth wherein any fresh Butchers meat hath been boiled to pieces, and put to it an Oxe paller, and cut in dice-work; take a quart of white wine, with a good quantity of large mace, salt, with five or six Dates cut to pieces; when you have boiled these as long as you think fit, then put in a large piece of butter, and Lemmon sliced very thin, the rind pared off, and beat it thick, put toasts in the bottome, and garnish them with sheeps tongues, blanched and rowled in green batter.

### 66 *To stew a Carp.*

Take a live Carp, and when you have scaled it with your knife, and dryed it very wel with a cloth, open the belly, and take out the entrails, then



then take a pint of Claret wine, with vinegar, with a ladle full of fresh broth, and wash the blood into a pipkin; a faggot of sweet herbs, with two or three onions, and half a pound of butter, stew these with the Carp half an houre, then putting sippets and toasts in the bottome, dish it up, powring some broth on it, garnish with Roicmary, Lemmon, Barberries, Grapes, Ginger, on the side of the dish; boile the rivet, and lay it on the Carpe.

61 *How to stew Artichokes.*

Take Artichokes, and having boiled them, take off the leaves, and Core, & having split the bottome into quarters, lay the Artichokes on thin Manchet Toasts, in a flat stewing pan; with the marrow of two bones, with some large blades of Mace, putting therein a pound of preserved plummets with the syrup, Verjuice, and sugar; if this make them not sweet enough, stew them altogether for two hours, and after you have stewed them, serve them up with fresh preserves, as Barberries, or such like.

62 *To sauce a young Pig.*

Take a young Pig being icalded, boile it in faire water and white wine, put thereto bay leaves, whole Ginger and Nutmegs quartered, a few whole Cloves; boile it thoroughly, and leave it in the same broth in an earthen pot.

63 *To roast a Pig with a Pudding  
in his belly.*

Flay a fat Pig, truss his head looking over his back; then temper as much stuffe as you think will fill his belly, then put it into your Pig, and prick it up close: when it is almost roasted wring out the juyce of a Lemmon; when you are ready to take it up, rake four or five yolkes of eggs, and wash your Pig all over: mingle your bread with a little Nutmeg and Ginger, then dry it and take it up as fast as you can: let your sawce be vinegar, butter and sugar, the yolk of an hard egg minced, and serve it hot.

64 *To bake a Pig.*

Take a Pig and scald it, open it in the back, and embowel it, let all the blood soake out, presse it downe in a pan, and let it boil flat, and when you find it almost tender, presse it in a cloth like Venison, if it be fat pul off the skin only, but if it be not fat, pul out the bones, and farce it as you would a Gammon of Bacon; then lay it whole in paste; put in butter, and season it with salt and pepper; and when it is baked, mix Vinegar, Sugar, Cinnamon, Ginger, and a little Rosewater boiled, and making a hole in the cover, put it in, and shake it.

**P U D D I N G S.**65 *How to make an Italian Pudding.*

Take a Manchet and cut it in square pieces  
like

like a die; then put to it half a pound of beef suet minced smal, raisins in the sun the stones pick'd out, Cloves, Mace, minced Dates, sugar, marrow, Rose-water, Eggs and Cream; mingle all these together, and put it into a dish fit for your stuff; in less then an houre it will be baked; then scrape on sugar, and serve it.

*66 To make a Haggesse Pudding.*

Take a fat Haggesse, perboil it wel, take out the Kernels, shred it smal, and temper it with a handful or two of grated Manchet, then take three or four Eggs wel beaten, Rose-water and Sugar, Cloves, Nutmegs, Cinnamon, Mace, very finely beaten; Currans and Marrow good store, temper them all together, with a fit quantity of Cream, being first moderately seasoned with Salt.

*67 To make the best white Puddings.*

Take a pound of Almonds, blanch them, stampe them, putting in a little milke sometime to them in the stamping: then put to them three handfuls of fine flower, or as much grated bread first baked in an oven; six eggs wel beaten, a good deale of marrow cut in little pieces: season them with Nutmegs and Sugar, three spoonfuls of Rose-water and a little salt: temper them all together with as much Creame as wil serve to wet or mingle them, and so fil them up.

68 *A Rice Pudding.*

Take thin Creame, or good milk of what quantity you please, boil it on the fire with a little Cinnamon in it, and when it hath boiled a while, take out the Cinnamon, and put in Rose water and sugar enough to make it good and sweet; then having your Rice ready beaten as fine as flower (and searced, as some do it) strow it in, til it be of thicknesse of a hasty Pudding: then pour it into a dish, and serve it at the Table.

69 *To make a fine Pudding in a dish.*

Take a penny white loaf, and pare off all the crust, and slice it thin into a dish with a quart of Creame, and set it to boil over a Chafing-dish of coals til the bread be almost dry, then put in a piece of sweet butter, and take it off, let it stand in the dish til it be cold, then take the yolks of three eggs and the white of one, with some Rosewater and sugar, and stirring them all together, put them into another dish wel buttered and bake it.

70 *An Oatmeale Pudding baked.*

Take great Oat-meale, and having put it into a bag, boil it in broth (that of Beef is best) untill it be tender, then take a quart of Creame, with large mace, & slic'd nutmeg & boil them which done, take it from the fire, and slice a Manchester thin into it and with some eggs, putting in halfe the whites, and mix it with the Oatmeale which was boiled with beefe suet, sugar

gar, salt, and Rose-water, having stirred them wel together, put it into a dish wel buttered, and bake it.

71 *To make a shaking Pudding,*

Boil some large mace, Nutmeg, and Ginger, with a pinte of Cream, add to them a few Almonds blanched, then beat four eggs, and but two of the whites with Rose-water, then straining them all together put to it sugar, salt, grated bread, and sliced Ginger; then tye it hard in a cloth, wel flowered and buttered, and boile it, and serve it up with verjuice, butter, and Sugar.

72 *To make the best Puff-paste.*

Take two great handfuls of fine flower, the whites of two eggs, and one yolk, beat them a little together, with two spoonfuls of Rosewater and put them to the flower, and work it into the paste (with as much cold water as is fit) very wel together: then rol it out like a Pasty, and take one pound of sweet butter, (beating it a little to make it soft) and lay it all over the Paste in little pieces, and fold it over, and wel rol it out again, laying on more butter, as you did before, til the butter all be wrought in, and if it be too soft, strew a little flower before you rol it all over: L: very careful you rol it not too thin, lest the butter come thorow, for if it cleave to the Table it will not be good: rol out a piece to lay in the bottome of a dish or on a paper, and put on it Apples, or what you like best, and

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cover them over with some of the Paste, and cut it round about with Peakes, that it may rise up in the baking.

*Pies and Baked meats.*

*73 To make an Artichoke Pie.*

Boil your Artichokes, take off all their leaves, pul out all the strings, leaving only the bottoms; then season them with Cinnamon and sugar, laying between every Artichoke a good piece of butter; when you put your Pie into the oven, stick the Artichokes with slices of Dates, and put a quarter of a pint of white wine into the Pie, and when you take it out of the oven, do the like againe, with some butter, sugar, and Rose-water, melting the butter upon some coals before you put it into the Pie.

*74 To make a Neats-foot Pie.*

Take a Neats foot, dry it in a cloth, then take it and shred it with Mutton Suet, as small as you think fit, putting in no seasoning but Nutmegs and Sugar: and to every Pie almost a pound of Currans wel pick'd, when you put it into the oven. And before you set it into the Oven, put in a quarter of a pint of white-wine: and when you take it out, do the like again with a good piece of butter and sugar.

*75 To bake beef like red Deer.*

Take a pound of Beef, and slice it thin, and half a pint of good wine vinegar, some  
three

three Cloves, and Mace above an ounce, three Nutmegs; pound them all together; pepper and salt according to your discretion, and a little sugar, mix these together; take a pound and a half of suet shred, and beat it smal in a mortar; then lay a row of suet, and a row of beefe, strew your spices beaten every lay, then your vinegar; so do til you have laid in all, then make it up; but first beat it close with a rowling pin, then presse it a day before you put it in your paste.

76 *A Gammon of Bacon baked.*

Take your Gammon, and after you have watered it, that it is pretty fresh, then sethe it, until it be very tender, then take off the skin and farce it with Parsley, Penny-Royal, Thyme Marjerome, Marigolds, Camomile and Sage, let all these be chop'd smal, and seasoned with Salt, Pepper, Cloves, smal raisins, yolks of eggs hard roasted, cut off the leane of your Bacon, and mince it smal, and taking a handful of farcing, mingle it together with three or foure yolks of raw eggs, and cast it on the Gammon of Bacon, closing the skin againe, put it into paste.

77 *A Calves-foot Pie.*

Take your Calves-feet, and boile them, then peepe the hayre cleane from them; and after you have cleft them, and took out the bones, then season the flesh with Nutmeg

meg, salt, and whole Mace, putting thereto Currans, and good store of butter, and when you draw it out of the Oven, fil up your pie with sugar, wine vinegar and butter, beaten together with the yolk of an egge: this must be served up at the first course hot.

*78 A Calves head Pie (for Supper)*

Boil your Calves head almost enough, cut it in thin slices all from the bone, season it with 3 beaten Nutmegs, a quarter of an ounce of pepper, and as much salt as there is seasoning; then take a handful of sweet herbs minced smal, and two spoonfuls of sugar, and two or three Artichoke bottoms boiled, and cut them in thin slices, and the marrow of two bones rowled in yolks of eggs, a quarter of a pound of Eringo roots, and a quarter of a pound of Currans; then put it into your pie, & put a quarter of a pound of Butter, and a sliced Lemmon, three or foure blades of Mace, three or foure quarded Dates; let it stand an hour or more in the Oven; then when you take it out, put into it a cawdle made of sugar, whitewine, verjuice and butter.

*79 A Lark Pie.*

Take three dozen of Larks, season them with four Nutmegs, and half an ounce of Pepper, and a quarter of an ounce of beaten mace; then take Lumbarde pie-meat and fil their bellies if you wil: if not, take halfe a pound of  
Suet



suet, and one pound of mutton minced, Raisins of the sun half a pound, and six apples, minced all together very small; then season it with a Nutmeg, Pepper and salt, and one spoonfull of sweet seeds, and a Lemmon peel minced, one pennie loaf grated, a quarter of a pint of cream, two or three spoonful of Rose-water, three spoonfuls of sugar, one or two of verjuice; then make this into boles and put it into their bellies, and put the Larks into your Pie; then put marrow rouled in yolks of Eggs upon the Larks, and large mace, and sliced lemmon, and fresh butter: Let it stand in the oven an hour; when you take it out, make a cawdle of butter, sugar, and white wine Vinegar, and put it into the Pie.

#### 80 *A Skerret Pie.*

Take a quarter of a peck of Skerrets blanched, and sliced, season them with three Nutmegs, and an ounce of Cinnamon, and three ounces of Sugar, and ten quartered Dates, and the marrow of three bones rouled in yolks of Eggs, and a quarter of a pound of Eringo roots, and preserved Lettice, and sliced Lemmon, four blades of Mace, three or four branches of preserved Barberries, and half a pound of Butter; then let it stand one hour in the Oven; then put a caudle made of white wine, verjuice, butter and sugar into the Pie when it comes out of the Oven.

81 *A Pork Pie.*

Boil your leg of Pork, season it with Nutmeg, Pepper and salt; bake it five houres in a high round Pie.

82 *How to bake a steake Pie.*

Cut a neck of mutton in steaks, beat them with a cleaver, season them with Pepper and salt and Nutmeg, then lay them in your coffin with butter and large mace, then bake it; then take a good quantity of pailie and boil it, beat it as soft as the pulp of an apple, put in a quarter of a pinte of vinegar, and as much white wine (with a little sugar) warm it wel, and pour it over your Steaks, then shake it, that the gravi e and liquor may mingle together: scrape on sugar, and serve it.

83 *To bake Chucks of Veale.*

Perboil two pound of the lean flesh of a leg of Veal, mince it as smal as grated bread, with four pound of beef suet; then season it with Biscay Dates and Carawaies, some Rosewater, sugar, raisins of the Sun and Currans; Cloves, Mace, Nutmeg, and Cinnamon; then mingle them all together, fil your Pies, and bake them.

84 *To make Symbols.*

Take fine flower dried, and as much sugar as flower; then take as much whites of eggs as wil make it a paste, and put in a little Rosewater; then put in a quantity of coriander-seede

seede and Annis-seed, then mould it up in that fashion you wil bake it in.

85 *To make Cracknels.*

Take five or six pints of the finest wheate flower you can get ; to which you must put in a spoonful (and not above) of good Yest : then mingle it wel with butter, cream, rose-water, and sugar finely beaten, and working it wel into paste, make it in what form you wil, and bake it.

TARTS.

86 *To make fine Pippin Tarts.*

Quarter, pare, core, and stew your Pippins in a pipkin upon very hot embers close covered, a whole day, for they must stew softly : then put to them some whole Cinnamon, six Cloves, and sugar enough to make them sweet, and some Rosewater : and when they are stewed enough take them off the fire, and take all the spice from them, and break them smal like Marmelade : and having your coffins ready made, not above an inch deep, fil them with it, and lay on a very thin cover of Puff-paste, close and fit ; so bake them, and serve them in cold : but you must take heed you do not over-bake them.

87 *How to make a Bacon Tart.*

Take the lard or fat Bacon, and water it two or three daies til it be fresh, cut it into pieces an inch long, then into squares no bigger then your smaller lard, then draine it  
very

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very dry in a cloth, mixed with greene dryed Citron, and sweet Almonds, and a little Rose-water, add to them good store of sugar with seven or eight drops of oyle, or spirit of Vitriol; when these are minc'd together, make a round Tart, as shallow as possible, laying this Composition in it, then lid it, after an houres baking, stick the lid full of sliced Citron, and ice it with Rose water and sugar: mix with this Tart some eggs, it wil eat best cold.

88 *How to make a Tart of Butter and eggs.*

Take the yolks of sixteen Eggs, wel parted from the whites, three quarters of a pound of Butter wel clarified, and straine it twice or thrice in a fair strainer (seasoned with sugar and a little Rosewater) wherein Spinage first a little boiled hath been strained: to make it green. Be sure your paste be wel made, and whole, and so bake it up, and serve it.

89 *A Tart of Strawberries.*

Pick and wash your Strawberries very clean, and put them in your paste one by another as thick as you can; then take Sugar, Cinnamon, and a little Ginger finely beaten, and wel mingled together, cast them upon the Strawberries, and cover them with the lid finely cut into Lozanges, and so let it bake a quarter of an hour, then take it out, and strewing it with a little Cinnamon and sugar, serve it.

90 *A Tart of Hips.*

Take Hips and cut them, and take out the seeds very clean, then wash them, season them with Sugar, Cinna-men and Ginger; then close your Tart, bake it, ice it, scrape on sugar, and serve it.

91 *A Tart of green Pease.*

Take green Pease, and scethe them tender, then pour them out into a cullender, season them with Saffron, salt, and sweet butter, and sugar; then close it, then bake it almost an hour, then draw it forth and ice it; put in it a little verjuice and shake it well, then scrape on sugar and serve it.

92 *To make a Tart of Wardens.*

You must first bake your wardens in a pot, then cut them in quarters, and core them, then put them into your Tart with Sugar, Cinna-mon and Ginger; then close up your Tart, and when it is almost baked, do it as your warden Pie, scrape on sugar and serve it.

93 *To marble Beef, Mutton or Venison.*

Stick any of these with Rosemary and Cloves, then roast it, being first joyned very wel, then baste it often with water and salt; and when it is thoroughly roasted, take it up and let it coole; then take Clarret wine, and Vinegar, and as much

much water, boile it with Rosemary, Bayes, good store of Pepper, Cloves, Salt; when it hath boiled an hour, take it off and let it cool; then put your meat into a vessel, and cover it with this liquor and herbs, then stop it up close, the closer you stop it, the longer it will keep.

94 *To marble Fish.*

Take Flounders, Trouts, Smelts, or Salmones, Mulletts, Makrel, or any kind of Shelfish; wash them and dry them in a cloth, then fry them with sallet oyl or clarified butter; fry them very crisp; then make your pickle with clarrret wine and fair water, some Rosemary and Thyme, with Nutmegs cut in slices, and pepper and salts when it hath boiled half an hour, take it off and let it cool; then put your fish into a vessel, cover it with liquor and spice, and stop it close.

95 *To make a very good Tanfie.*

Take fifteen eggs and six of the whites, beat them very well, then put in some sugar and a little sack beat them again, then put in about a pint or a little more of Cream, and beat them again; then put in it the juyce of Spinnage or of Primrose leaves, to make it green; then put in some more sugar, if it be not sweet enough, then beat it again a little, and so let it stand till you fry it; when the first course is in, then fry it with a little sweet butter; it must be stirred  
and

and fryed very tender: when it is fryed enough, then put it in a diſh, and ſtrew ſome ſugar upon, it and ſerve it in.

96 *To make excellent bottle Ale.*

Take two or three drops of the exacted oil of Sage, and mingle it with a quart of Ale, brewing the ſame well out of one pox into another; and this way a whole ſtand of Sage-Ale is very ſpeedily made. The like is to be done with oil of Mace or Nutmegs: But if you will make a right Goffips cup, that ſhall far exceed all the Ale that ever mother Bunch made in her life time; then in the bottling up of your beſt Ale, tun half a pint of white Ipocras that is newly made, and after the beſt Receipt, with a bottle of Ale; ſtop your bottle cloſe, and drink it when it is ſtale. Some commend the hanging of roasted Oranges prickt full of cloves in the veſſel of Ale, til you find the taſte thereof ſufficiently graced to your own liking.

97 *The particulars of the Ipocras made uſually in London.*

Cinnamon one ounce, Ginger one ounce, Nutmegs half an ounce, Cloves, Coriander ſeed, long Pepper, of each one quarter of an ounce, bruise all theſe in a mortar; Sugar one pound, Roſewater a fix quantity; milk half a pint, Roſemary a little to lay in the bottome of the bag; a gallon of the pleaſanteſt High-Country White wine. Some add to this a

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quantity of Galingal, and some Raisins of the Sun.

### JELLIES.

#### 98 *How to make a fine Chrystal Jelly.*

Take a knuckle of Veal and four Calves feet, and set them on the fire with a gallon of fair water, and when the flesh is boiled tender, take it out; then let the liquor stand still till it be cold; then take away the top and the bottome of that liquor, and put the rest into a clean pipkin, and put it into it one pound of clarified sugar, four or five drops of oil of Cinnamon and Nutmegs, a grain of Musk, and so let it boil a quarter of an hour leisurely on the fire; then let it run thorow a Jelly-bag, into a bason, with the whites of two eggs beaten; and when it is cold, you may cut it in lumps with a spoon, and so serve three or four lumps on a plate.

#### 99 *To make Jelly of Pippins.*

Take Pippins and pare them, and quarter them, and core them, lay them in water; and when you set them on the fire, shift them in another water, and put them in a skillet, and put in as much water as will cover them and a little more, see them over the fire and make them boil as fast as you can; when the Apples are soft, and the liquor tastes strong of the Apples, then take them off, and strain them thorow a canvas cloth gently, take to a pound of juice a pound of sugar, then set it on the fire, when it is melted, strain it into a bason and rince  
your



your ſkillet again: ſet it on the fire, and when it is boiled up, then ſcumme it, and make it boil as faſt as you can, and when it is almoſt boiled, put in the juyce of three Lemmons ſtrained thorow a cloth: if you wil have Orange pil, pare it thin that the white be not ſeen, and then lay them in fair water all night, then boil them in the water till the pil be ſoft; then put it into the ſyrup, and ſtir it about, and fill your glaſſes, and let it ſtand till it be cold; and then it is ready to eat.

100 *To make a Jelly.*

Take either Veal, a Cock, or (which is beſt of all) Calves feet, boil them well in one water, or as they cal it, ſcald them til you can get off the ſkin and clawes, ſo make them very clean, and let them cool.

Then ſet on more water, and when it ſeetheth, put in the Calves feet (which for theſe proportions may be four or fix) and let them boil until they wil Jelly, which you ſhall know by letting it ſtand til it be cold: when it is enough, ſtrain the cleareſt from the other, and let the beſt ſtand til it be cold.

Then an hour after ſet it on the fire again, and put to it a pint of white wine, and ſo much ſugar as will make it ſweet; two ounces of Cinamon bruised in a Mortar, one ounce of Nutmegs, and the white of one Egg wel beaten, and when it beginneth to boil, after they are put in, put in two or three ſpoonfuls of white-

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wine

wine Vinegar : then make ready your white Cotton bag, and put in the bottom thereof a sprig or two of Rosemary ; and while this is doing , set the liquor on the fire again , and when it beginneth to seeth, put in the white of one egg or more wel beaten first; then take it off the fire, and let it run thorow the Cotton bag , then take that which is run thorow, set it on the fire again ; as soon as it seetheth, put in another white of an egge, and then let it run thorow the bag again: do so again the third time , after it is heated and clarified, and then it will be enough ; then put it up in glassies wel covered, and not in pipkins or gallipots : and keep it for your use.

101 *A direction to make a Jelly.*

Take three Calves feet, flea and wash them very clean , take also a fleshie pullet, or a piece of Vcal, pick the fat away and put them into an earthen pan or bason, and to them so much water as wil cover them , steep it therein two daies and a night, changing the water and bruising the flesh six or seven times a day, then put it into a clean brass pot, pour to it more then a gallon of fair water, keep it boiling and alwaies scummed , till it come to the height of a Jelly, putting thereto first , when you see the liquor half wasted , more then a pint of white wine. When it is enough , strain it thorow a double linnen cloth, let it stand til it be cold, when if  
you

you can see any fat, take it off lightly; then pour the Jelly into a bason, set it on a Chafingdish of coals, and put thereto of the finest sugar finely beaten so much as will sweeten it thoroughly, then take of Cinnamon scraped and gross beaten half a pound, three Nutmegs, one ounce of white Ginger scraped and grossly bruised a little, and a very little—scraped and only broken, ten Cloves bruised a little, and a very little white salt, put to them the whites of eight eggs (new laid) lightly beaten together, stirre them together til they be all thoroughly mixed, so let it boil softly til it taste of the spice, and in the places where it riseth in boiling, drop in here and there a spoonful of white wine Vinegar, and lastly three spoonfuls of the best damask-Rosewater; when you find it boiled enough, take a clean Jelly bag, put into the bottome of it, of Thyme and Rosemary of each a branch, three branches of sweet Marjorome, a handful of Violets if they may be had: sprinkle the herbs and bag with good store of Damask-Rosewater, hang the bag near a good fire, and put therein your Jelly, taking great heed that no dust nor smoak hurt it, and so let it run into a clean bason thorow your bag twice at least, then put it up in fittest sort for your use.

### LEACHES.

101 To make Leach of Ipocras.

Take one pint of Ipocras, two ounces of I-

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long.

onglas, six spoonfuls of Rose-water, two grains of Musk, and four ounces of sugar candy, boil it leisurely upon a chafingdish of coals, then let it run thorow a Cotten bag into a bason; and when you serve it, cut it in what fashion you will with a spoon, knife, or otherwise; being coloured as you please.

103 *To make fine white Leach of Almonds.*

Take half a pound of smal Almonds, beate them and strai'n them with Rosewater and sweet milk from the Cow, put into it two or three pieces of large Mace, one grain of Musk, two ounces of Ilonglas, and so boil it on a Chafingdish of coals, a quarter of an hour, till it will stand, which you shal try thus: Set a sawcer on, or in a little cold water, so that none come into it, and put a spoonful of the Leach into it, and if you see that stand, take the other off the fire, then you may slice it in what fashion you please.

104 *To make Leaches.*

Take a pottle or gallon of Milk, as you think fit: make it hot as it came from the Cow, then take a quantity of Almonds blanch'd and ground answerable to the Milk, strain them with the Milk, and seeth them with so much Sugar as wil sweeten it, and some bruised Nutmeg, Ginger, and Cinnamon, and a little Salt tied in a cloth with some Rosewater, and one ounce or more of Ilonglas, being washed  
and

and steeped before three or four hours in fair water: let them seethe all together till it be so clammy that it will cur with a knife; then strain it thorow a cooler, that the Isenglas may be taken away, and the next day when it is cold, cut it in slices into a dish, and serve it. So you may make it red with red Sanders, yellow with Saffron, green with, &c.

105 *The Cooks common white Leach.*

Take the Sinews of a Cowes heel, the flesh and fat cut away, slice them as thin as you can, and boil them in milk warm from the Cow, till it be stiff enough to cut, which you shall try with a spoon: then strain it thorow a cloth, and sweeten it with sugar and a spoonful or two of Rosewater: then stir them well together with a spoon, and letting it stand till it be cold, slice it out in what forme you list, and serve it.

SWEETS.

106 *To make sweet Bags to Lay  
Linnen in.*

Take Damask-Rose buds, pluck them and dry the leaves in the shadow, the tops of Lavender flowers, sweet Marjorome and Basil, of each a handful, all dried and mingled with the Rose leaves: Take also of Benjamin, Scirax, Gallinagall roots, and Ireos or Orris roots (twice as much of the Orris as of any of the other) beaten into fine powder; a piece of  
Cot-

Cotton wool, wetted in Rose water, and put to it a good quantity of Musk and Amber-greece, made into powder, and sprinkle them with some Civit dissolved in Rosewater, lay the cotton in double paper, and dry it over a Chafingdish of coales: Lastly take half a handful of Cloves, and as much Cinnamon bruised, not smal beaten, mix all these together, and put them up in your bags.

*107 Sweet bags to lay among linnen.*

Take Orris, Ciprus, Calamus, Fufis, all of them gross beaten, and Galingai roots, of each a handful, and as much of the smal tops of Lavender dried, and put them into bags to lay among your clothes: you may put in a handful or two of Damask-Rose leaves dried, which will somewhat better the scent.

*108 Cyprus powder.*

Take of Storax Calamint four ounces; Calamus Aromaticus two ounces; red Roses two ounces; of Marjerome and Rosemary flowers of each one ounce: Orange pil one ounce and a half, of Cloves and *Lignum Rhodium*, of each two drachms, and fine Muske twenty grains. Make all these into powder, and put it up into a bag fitting.

*199 Powder of Violets.*

Take of sweet Ireos roots one ounce, red  
Roses

Roses two ounces, Storax one ounce and a halfe, Cloves two drachms, Marjerome one drachm, Lavender flowers one drachme and a halfe, make these into powder; then take eight grains of fine Musk powdered also, put to it two ounces of Rosewater, stir them together, and put all the rest to them, and stir them halfe an hour til the water be dried, then set it by one day, and dry it by the fire half an hour, and when it is dry, put it up into bags.

110 *Cyprian Matches to burn in perfume.*

Take of Willow wood made into Charcoal, one pound, of Benjamin two ounces, Storax *liquida* one drachm and a halfe, of Storax Calamint one ounce, Marjerome one ounce, Cloves one ounce, of fine Musk ten graines: beat them all together into powder; then take of Quince Draggagenty four ounces, put it in Rose-water, and stir them wel together, and let them stan a night and a day; then put all the aforesaid parcels to this Rose-water, which must be no more then wil make it into a paste, and thereof make up your Matches in what forme you list, and let them dry in the shadow, without fire or Sun.

111 *How to make a sweet water.*

Take a gallon of Wort, half a gallon of running water, of Lavender and Bay leaves dried of each two handfuls, of Orris powder one ounce; put all these together in an earthen por,  
let

## 250 *Experiments in Cookery,*

let them stand one day and one night, stirring them often; the morrow after distill it, putting in a penny worth of Balm: and the water which cometh of the distilling will be very sweet.

### 112 *To make a sweet Powder.*

Take Orris half a pound, six pence; Cyprus half a pound, ten pence; Calamus half a pound, eight pence; Fufis half a pound, twenty pence; Benjamin two ounces, twelve pence: Musk powder twelve pence; grains one pound, eighteen pence. Total, seven shillings two pence.

### 113 *Another for the same.*

Take Benjamin four ounces, two shillings; Storax Calaminta three ounces, two shillings; Fufis of Cloves three ounces, nine pence; fine Ireos six ounces, two pence; Santalum Citrinum three ounces, eightene pence; Musk 20 grains, three shillings four pence; Civet ten graines, 20 d. Total, eleven shillings five pence.

### 114 *To make the Mosse powder.*

Take of Mosse that groweth upon a sweete Appletree, or a pippin tree, a good quantity, gathered betwixt the two Ladie daies, put the moss into a quart of Damask Rose-water; stop the glasse, set it before the fire, let it so remain one day and one night; then take it out and lay it on the bottome of a sieve, put it into a n oven and dry it; beat it to powder: then  
take



take Benjamin, Storax Calaminta, Lignum aloes, of each one ounce; Musk, Ambergreece, Civet, of each six ounces, beat all these in a mortar together, til they come to a powder, then mix it with the mosse powder, and it will be a most excellent sweet powder.

115 To make a sweet Ealer powder.

Take Cloves and Nutmegs, of each one ounce; Cinnamon and Benjamin, of either half an ounce; *Calamus Aromaticus* and white Sanders of each two ounces, beat every of them severally, and scarce them into fine powder; and then beat them into a paste with rosewater. Take then Storax Calaminta two ounces, Labdanum one ounce, beat them in a mortar with rosewater til they be wel mixed: and then put the other Paste to them, and beat them together, til they be thoroughly mixed. Then take Ambergreece, Musk and Civet of each four or six grains, bruise them, and mix them wel together in a Sawcer with a little rose-water; then put them to the other paste, and work them wel together, warming both the paste and your hands very wel with a chafingdish of coals wel kindled standing by you, til you have very wel incorporated them together: and then while the paste is warm, make it up into what assize or form you please.

116 To make Snow.

Take a quart of thick Cream, and five or six whites

352 *Experiments in Cookery,*

Whites of Eggs, a Sawcer full of sugar finely beaten, and as much rosewater, beat them altogether, and alwaies as it riseth take it out with a spoone: then take a louse of bread, cut away the crust, set it in a platter, and a great rosemary bush in the middest of it: then lay your Snow with a spoone upon the rosemary, and so serve it.

117 *To make a Junket.*

Take Ewes or Goats milk; if you have neither of these, then take Cows milk and put it over the fire to warm, then put in a little runner to it; then pour it out into a dish and let it coole, then strew on Cinnamon and sugar, then take some of your aforesaid cream, and lay on it, scrape on sugar and serve it.

*F I N I S.*



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